

SPECIAL RECIPE PULLOUT: quick & easy 5-ingredient appetizers

TAUNTON'S

C^{fine} Cooking

FOR PEOPLE WHO LOVE TO COOK

JANUARY 2009 NO. 96

*Holiday
Party Guide*

22 pages of recipes,
menus & more



HOW TO:

**Baking with
dark chocolate**

**Soup suppers
from your pantry**

**Cold-weather
cocktails**

**A gift for every
cook on your list**

www.finecooking.com

\$8.99



Chocolate-Pomegranate Torte, p. 88



He made California a world-renowned
destination for wine.

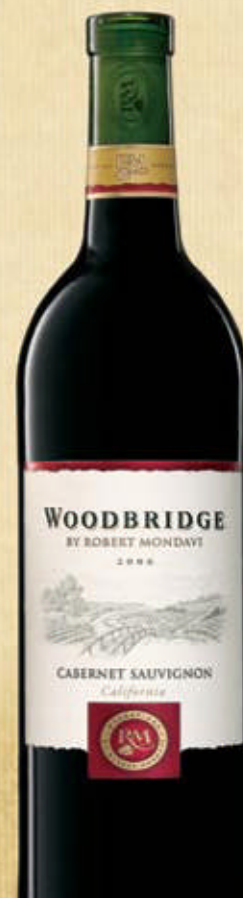
Maybe he can do the same for your house.

Skeptics laughed when Robert Mondavi doggedly set out
to prove that California wines could be quality wines.
But today a glass of Woodbridge by Robert Mondavi may
make you smile in a totally different way.

His name is on the bottle. His story is in it.

WOODBIDGE

by Robert Mondavi



You'll look for reasons to bake.

*Just practicing
my Italian*

Make any occasion special with
deliciously simple indulgences
from America's finest flour.
Recipes online at kingarthurfLOUR.com



^{fine}Cooking®

DECEMBER 2008/JANUARY 2009 ISSUE 96



BONUS PULLOUT

Take 5

**Five-ingredient appetizers
for easy entertaining**



Shrimp with Spicy Asian
Peanut Dipping Sauce

ON THE COVER

88 Chocolate-Pomegranate Torte



UP FRONT

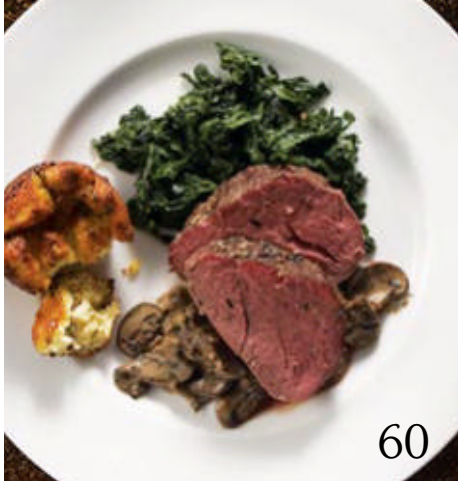
- 6 Index
- 8 Menus
- 10 Letters
- 16 Contributors
- 18 Links
- 20 Shopping
**Gift ideas for every
cook on your list**
- 24 Book Reviews
- 26 In Season
Grapefruit
- 30 Equipment
Juicers reviewed
- 38 Drinks
**Festive apéritifs and
cold-weather cocktails**
- 42 Tips

20



The Taunton Press
Inspiration for hands-on living®

visit our web site: www.finecooking.com



60



68



72



78

FEATURES



- 46** **Open House for a Crowd**
The big buffet: It's as easy as two do-ahead mains and a grab bag of sides
 by Kate Hays

- 54** **Dinner with Friends**
The one party menu you need for any night of the season
 by Heidi Johannsen Stewart

- 60** **A Modern Christmas**
All the classics—roast beef and trifle included—get a fresh, new look in this festive holiday dinner
 by Susie Middleton

- 68** **Coffee Cakes**
One master recipe, three irresistible cakes
 by Carole Walter

- 72** **Smart Cookies**
Spices and herbs, nuts and honey, coffee and chocolate—contemporary flavors make the classics new
 by David Crofton

- 78** **Soup Suppers**
Turn to the pantry for a satisfying one-pot meal
 by Lori Longbotham

- 84** **The Dark Side of Chocolate**
A chocolate expert unlocks the secrets to baking with dark chocolate in three showstopping desserts
 by Alice Medrich

RECIPE FOLDOUT

- 114a** **Quick & Delicious**
Dinner tonight, in 30 minutes or less



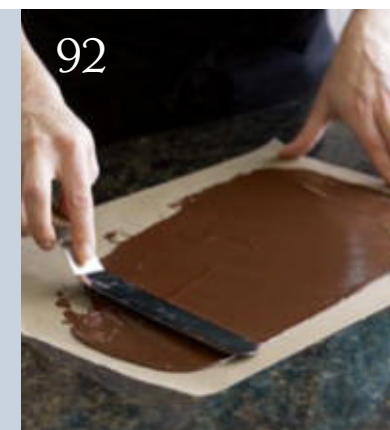
Whole-Wheat Pasta
 with Pancetta,
 Greens & Garlic

IN THE BACK

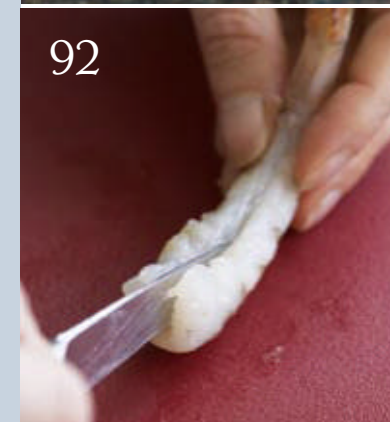
- 92** **From Our Test Kitchen**
 ❖ Spinach varieties
 ❖ Chocolate shards
 ❖ Butterflying shrimp
 ❖ Turmeric
 ❖ Chop vs. dice
- 100** **Food Science**
 Sugar
- 102** **Tasting Panel**
 Smoked salmon
- 104** **Where To Buy It**
- 106** **Year-End Index**
- 114** **Nutrition Information**

BACK COVER

Fast & Fresh
Pasta with Roasted Cauliflower, Arugula & Prosciutto



92



92



86 Cinnamon-Caramel-Ganache Layer Cake



58 Arugula, Carrot & Celery Root Salad with Almonds



114a Hoisin-Glazed Scallops with Spinach & Cilantro

- ◆ QUICK
Under 45 minutes
- ◆ MAKE AHEAD
Can be completely prepared ahead but may need reheating and a garnish to serve
- ◆ MOSTLY MAKE AHEAD
Can be partially prepared ahead but will need a few finishing touches before serving
- ◆ VEGETARIAN
May contain eggs and dairy ingredients



75 Lemon-Rosemary Christmas Trees

recipes

Cover Recipe

- ◆◆ Chocolate Pomegranate Torte, 88

Appetizers

- ◆ Baked Brie with Dried Cherries & Thyme, pullout
- ◆ Crab & Scallion-Stuffed Shrimp, 62
- ◆◆ Endive Spears with Sweet Potato, Bacon & Chives, pullout
- ◆◆◆ Greek Salad Skewers, pullout
- ◆◆ Prosciutto-Wrapped Mozzarella & Basil, pullout
- ◆ Shrimp with Spicy Asian Peanut Dipping Sauce, pullout
- ◆ Smoked Salmon & Cucumber Tea Sandwiches, pullout
- ◆◆◆ Spicy Spanish Olives, pullout
- ◆◆ Spinach & Artichoke Dip, pullout
- ◆◆ Sweet & Spicy Roasted Nuts, pullout
- ◆◆ Warm Cheese & Mushroom Toasts, pullout

Salads

- ◆◆ Arugula, Carrot & Celery Root Salad with Almonds, 58
- ◆ Baby Greens with Chicken, Dried Cherries, Pears & Pecans, 114a
- ◆ Watercress Salad with Steak, Sautéed Shallots & Stilton, 114a

Soups

- ◆◆ Black Bean Soup with Sweet Potatoes, 83
- ◆ Pasta e Fagioli, 80
- ◆ Root Vegetable & Barley Soup with Bacon, 80
- ◆ Spiced Tomato & Red Lentil Soup, 82

Beef & Pork

- ◆ Bourbon-Orange-Glazed Ham, 50
- ◆ Double-Fennel Pork Chops, 114a

Slow-Roasted Beef Tenderloin with Double-Mushroom Ragoût, 64

- ◆ Watercress Salad with Steak, Sautéed Shallots & Stilton, 114a

Poultry

- ◆ Baby Greens with Chicken, Dried Cherries, Pears & Pecans, 114a
- ◆ Chicken, Lemon & Olive Stew, 56

Seafood

- ◆ Blackened Tilapia with Cilantro-Lime Slaw, 114a
- ◆ Crab & Scallion Stuffed Shrimp, 62
- ◆ Herb-Buttermilk-Marinated Salmon with Cucumber Salad, 50
- ◆ Hoisin-Glazed Scallops with Spinach & Cilantro, 114a
- ◆ Shrimp with Spicy Asian Peanut Dipping Sauce, pullout
- ◆ Thai Green Curry Shrimp, 114a

Pasta

- ◆ Pasta with Roasted Cauliflower, Arugula & Prosciutto, back cover
- ◆ Whole-Wheat Pasta with Pancetta, Greens & Garlic, 114a

Eggs

- ◆◆ Artichoke & Smoked-Mozzarella Frittata, 114a

Side Dishes

- ◆◆ Broccoli with Spicy Gremolata, 52
- ◆ Individual Savory Horseradish Bread Puddings, 64
- ◆◆ Lemon-Thyme Spinach, 64
- ◆ Roasted Fingerling Potatoes, 52
- ◆ Saffron Couscous, 56

Condiments

- ◆◆ Horseradish Cream, 50
- ◆◆ Orange-Maple Mustard, 50
- ◆ Pineapple-Bourbon Chutney, 50

Breakfast

- ◆ Broiled Grapefruit with Honey, Vanilla & Cardamom, 28

Cakes & Desserts

- ◆ Bittersweet Chocolate Tart with Salted Caramelized Pistachios, 90
- ◆ Broiled Grapefruit with Honey, Vanilla & Cardamom, 28
- ◆ Chocolate-Pomegranate Torte, 88
- ◆ Chocolate Ripple Sour Cream Coffee Cake, 71
- ◆ Cinnamon-Caramel-Ganache Layer Cake, 86
- ◆ Ginger Cake, 67
- ◆ Ginger Cake Trifles with Caramelized Apples, Cranberries & Whipped Cream, 66
- ◆ Ginger Crème Brûlée, 59
- ◆ Sour Cream Coffee Cake with Ginger & Marcona Almonds, 71
- ◆ Sour Cream Coffee Cake with Toasted Pecan Filling, 70

Cookies

- ◆ Chocolate-Mint Thumbprints, 77
- ◆ Honey-Nut Bars, 76
- ◆ Honey Shortbread, 77
- ◆ Lemon-Rosemary Christmas Trees, 75
- ◆ Orange-Hazelnut Olive Oil Cookies, 76
- ◆ Pine Nut Wedding Cookies, 74
- ◆ Mocha Sandwich Cookies, 74

Beverages

- ◆ Champagne Cosmo, 62
- ◆ Hot Buttered Rum, 41
- ◆ Orange-Scented Mulled Wine, 41
- ◆ Pear Sidecar, 49
- ◆ Triple-Shot Egg nog, 40

AUSTRALIAN LAMB

Easy. Any Day.



cranberry-marinated rack of
aussie lamb with almond wild rice



FAMILY FAVORITE



6 SERVINGS

Sure, Australian Lamb is great for the holidays. It's also perfect for quick-and-easy everyday meals. Lean and rich in nutrients, with a mild taste and delicious flavor, it's a smart choice everyone at your dining table will love — which makes any day a great day to enjoy Australian Lamb!



**Australian
Lamb**

Fresh, Easy and Delicious.



Visit www.australian-lamb.com/fc for this recipe and to order a **FREE** copy of our new cookbook, *Easy. Any Day.* featuring 28 pages of seasonal recipes your whole family will love!

Winter on the Menu

Recipes from this issue and from our Web site (FineCooking.com) come together here in meals for the season



New Year's Eve Dinner

**Rosemary's
Pink Diamond Fizz,**
from FineCooking.com

**Prosciutto-Wrapped
Mozzarella & Basil,** *pullout*

Sweet & Spicy Roasted Nuts, *pullout*

Bourbon-Orange-Glazed Ham, *p. 50*

Roasted Fingerling Potatoes, *p. 52*

**Sautéed Shredded Brussels
Sprouts with Fresh Herbs & Crisp
Shallots,** *from FineCooking.com*

**Ginger Cake Trifles with
Caramelized Apples, Cranberries
& Whipped Cream,** *p. 66*



Brunch

Champagne Cosmo, *p. 62*

**Artichoke & Smoked-Mozzarella
Frittata,** *p. 114a*

**Mixed Green Salad with Red-Wine
& Dijon Vinaigrette,** *from FineCooking.com*

**Sour Cream Coffee Cake with
Toasted Pecan Filling,** *p. 70*

Weeknight Combos: Soup and Salad

Spiced Tomato & Red Lentil Soup, *p. 82*

**Baby Greens with Chicken, Dried
Cherries, Pears & Pecans,** *p. 114a*

Pasta e Fagioli, *p. 80*

**Arugula, Carrot & Celery Root Salad
with Almonds,** *p. 58*

**Root Vegetable & Barley Soup
with Bacon,** *p. 80*

**Watercress Salad with Steak,
Sautéed Shallots & Stilton,** *p. 114a*

Friday Night Supper

**Blackened Tilapia
with Cilantro Lime Slaw,** *p. 114a*

Lemon-Thyme Spinach, *p. 64*

**Broiled Grapefruit with Honey,
Vanilla & Cardamom,** *p. 28*

Night Cap and a Snack

**Hot Buttered
Rum,** *p. 41*

Ginger Cake, *p. 67*

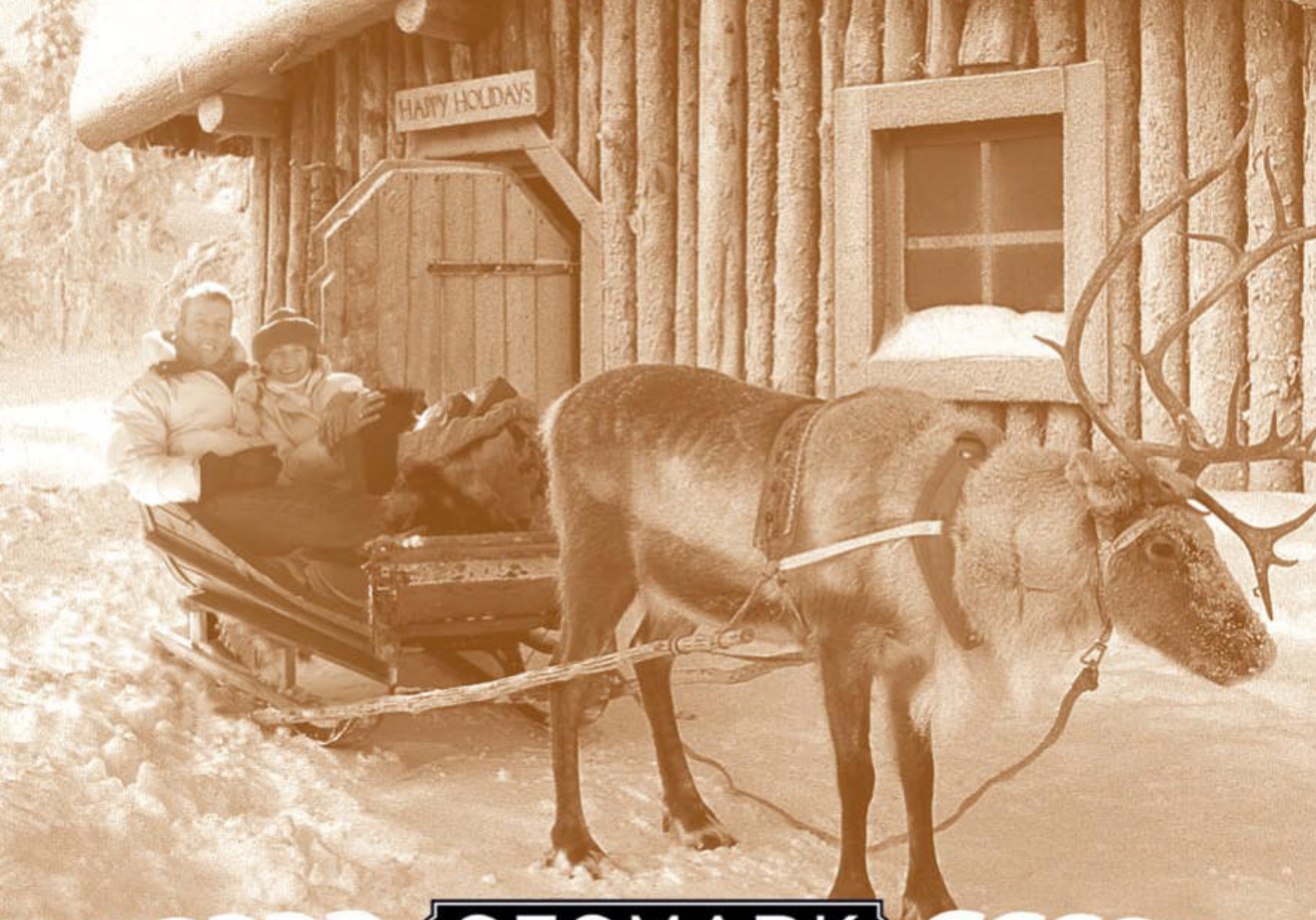
**Triple-Shot
Eggnog,** *p. 40*

Honey Shortbread,
p. 77

**Orange-Scented
Mulled Wine,** *p. 41*

**Orange-Hazelnut
Olive Oil Cookies,** *p. 76*





SESMARK

HEARTLAND TASTE PERFECT FOR YOUR HOLIDAY GUESTS



Entertaining with genuine heartland products, like baked, all natural Sesmark crackers and award-winning Cabot cheeses is a holiday tradition guaranteed to satisfy whoever you have stopping by.

from the editor

Memory Lane

More food,
more fun

In addition to this, our biggest holiday issue ever, you'll find several other special editions of *Fine Cooking* on newsstands now and in the next couple of months. *Roasting*, which comes out in early December, is filled with the best kind of satisfying, cold-weather cooking, and *Cookies*, available now, is packed with recipes for that favorite holiday activity—baking cookies. In addition, *How to Cook a Turkey* offers up a classic holiday menu along with a DVD of step-by-step videos of the techniques that will guarantee success with the bird and beyond.

I don't know about you, but I always think I'm going to remember: every baby, every vacation, every celebration. But time passes, and I can't necessarily tell you exactly which newborn that might be in the fading Polaroid, or what beach that was in the background of the annual family Christmas card. Instead, I rely on photographs taken around the table at our holiday dinners to spark my memory and deliver up the past in a kind of delicious detail. Roast beef with a good-size hunk of Yorkshire pudding, creamed Brussels sprouts, lard-roasted potatoes, and crisp bacon rolls—these are some of the things I remember as I flip through old snapshots, watching as the children grow up and the adults grow a little older.

Traditions are the perfect backdrop for change, familiar routines against which time comes better into focus. And food is a wonderful part of tradition, whether that's latkes for Hanukkah, cookies for Christmas, or any other dish that has some special meaning for you and the holidays you celebrate. We've got best-ever versions of those favorite recipes, both in this issue, and on our Web site (FineCooking.com), along with a few surprises that will keep the cook in you entertained, too.

And speaking of surprises, we have a couple up our sleeve, beginning with a new look and a new Web site, both debuting at the start of the New Year. While we're sticking with the traditions we hold dear—like triple-tested recipes, technique-rich stories, and gorgeous food photography—we're also embracing change and its myriad opportunities. Keep an eye out for our classy new logo, and then be sure to let me know what you think.

Here's to a festive holiday season filled with memorable things to eat, the company of family and good friends, and the promise of change.

—Laurie Buckle, editor
fc@taunton.com

60% CACAO. 100% IMPRESSIVE.



BAKE WITH OUR DEEP, INTENSE CHOCOLATE FOR PURE PLEASURE IN EVERY BITE.



GHIRARDELLI® INDIVIDUAL CHOCOLATE LAVA CAKES

Yield - 6 servings

Center: 1/2 bar (2 oz) 60% Cacao Bittersweet Chocolate Baking Bar

1/4 cup heavy cream

Cake: Nonstick cooking spray

1 bar (4 oz) 60% Cacao Bittersweet Chocolate Baking Bar

8 Tbsp. (1 stick) unsalted butter

2 whole eggs

2 egg yolks

1/3 cup sugar

1/2 tsp. vanilla extract

1/4 cup cake flour

Raspberries and whipped cream for garnish

To make centers, melt chocolate and cream in double boiler. Whisk gently to blend. Refrigerate about 2 hours or until firm. Form into 6 balls; refrigerate until needed.

To make cake, heat oven to 400°F. Spray six 4-ounce ramekins or custard cups with cooking spray. Melt chocolate and butter in double boiler; whisk gently to blend. With an electric mixer, whisk eggs, yolks, sugar, and vanilla on high speed about 5 minutes or until thick and light. Fold melted chocolate mixture and flour into egg mixture just until combined. Spoon cake batter into ramekins. Place a chocolate ball in the middle of each ramekin.

Bake about 15 minutes or until cake is firm to the touch. Let it sit out of the oven for about 5 minutes. Run a small, sharp knife around inside of each ramekin, place a plate on top, invert and remove ramekin. Garnish with raspberries and a dollop of whipped cream.



MOMENTS OF TIMELESS PLEASURE.®

Visit your local grocery store for a complete range of delectable Ghirardelli baking chips, bars and cocoa. www.ghirardelli.com

from our readers

Cartoon cheer

I just wanted to let you know that I enjoyed the short cartoon in the "Letters" section of the September issue (*Fine Cooking* #94). I could certainly relate to the frustration of seeing an ingredient dozens of times and then not being able to find it when you need it for a particular recipe. I now find myself frequenting the artist's blog, and I hope that you are considering running a cartoon on a regular basis.

—Frank Zuccarini, via email

To stuff or not to stuff

I loved your Thanksgiving menu in your November issue (*Fine Cooking* #95). I am, however, a big fan of cooking the stuffing in the turkey. Could I stuff my turkey with the Rustic Bread Stuffing with Dried Cranberries, Hazelnuts & Oyster Mushrooms instead of baking it in the oven? Do I need to make any adjustments?

—Sara Colodny, via email

Senior food editor Jennifer Armentrout responds: Yes, you can cook this stuffing in your turkey, though you won't get a nice golden crust on the surface of the stuffing. You'll want to cut back on the liquid so the stuffing can absorb juices from the turkey without getting too soggy. Moisten the stuffing only enough that it barely clings together when mounded on a spoon. The stuffing will expand a bit as it absorbs turkey juice, so don't overstuff the turkey; leave enough room to fit your extended hand into the top of the cavity.

If you can't fit all of the stuffing in the bird, toss the extra with more liquid—just enough to fully moisten it but not so much that it seems soggy—and bake it separately in a foil pouch or a baking dish.

Finally, be sure the stuffing in the bird reaches at least 160°F; if the turkey is done before the stuffing is hot enough, spoon the stuffing into a baking dish and finish heating it while the turkey rests.

From CooksTalk, *Fine Cooking's* online forum

Foam roller feedback

CooksTalk members had some things to say about the winning tip in the "Readers' Tips" column of *Fine Cooking* #95: Using a 3-inch foam paint roller for coating phyllo sheets with melted butter.

From: *Flapjack66*

To: All

I hope the urethane foam roller featured in the winning tip is food safe. Sure wasn't designed for food.

From: *Florida2*

To: *Flapjack66*

While I am so very glad that our own Tracy got the winning tip award, I understand your concern, and I do not think it's alarmist, as some others have suggested. It's a legitimate question. I wonder what the tool is made of.

From: *Denise Mickelsen,*
assistant editor

To: *Flapjack66*

Hi, Flapjack66 (and others). As editor of the Tips column, I thought I would post to let you know that before printing the winning tip about the foam pastry roller, I contacted the USDA to verify the tip's safety. The USDA had no problem with using a foam roller to apply melted butter to phyllo; their concern was for the possible bacterial growth inside the foam if all of the butter didn't come out after washing. We tried washing the buttered roller by hand and running it through the dishwasher on the sanitize cycle, but both methods left butter trapped inside. Our solution was to recommend that readers freeze the roller in between uses to avoid any bacterial contamination. I hope this sets any fears to rest. And thanks, as always, for your tips.

Correction

In *Fine Cooking* #94, we mistakenly identified the "Readers' Tips" prize as an Emile Henry flame-top brazier. It was actually Emile Henry's 4.2-quart flame-top round stewpot, which retails for \$150. ♦

^{fine} Cooking

EDITOR

Laurie Glenn Buckle

ART DIRECTOR

Annie Giammattei

SENIOR FOOD EDITOR/TEST KITCHEN MANAGER

Jennifer Armentrout

SENIOR EDITOR

Rebecca Freedman

ASSOCIATE EDITORS

Laura Giannatempo, Lisa Waddle

ASSISTANT EDITOR **Denise Mickelsen**

MANAGING WEB EDITOR **Sarah Breckenridge**

ASSISTANT WEB EDITOR **Sharon Anderson**

SENIOR COPY/PRODUCTION EDITOR

Enid Johnson

ASSOCIATE ART DIRECTOR **Pamela Winn**

ASSISTANT TEST KITCHEN MANAGER/

FOOD STYLIST

Allison Ehri Kreidler

RECIPE TESTER **Dabney Gough**

EDITORIAL ASSISTANT **Julissa Roberts**

PHOTO COORDINATOR **Kelly Gearity**

TEST KITCHEN INTERNS

Will Moyer, Joy Braddock

EDITOR AT LARGE **Susie Middleton**

CONTRIBUTING EDITORS

**Pam Anderson, Abigail Johnson Dodge,
Maryellen Driscoll, Tim Gaiser, Sarah Jay,
Kimberly Y. Masibay, Tony Rosenfeld,
Molly Stevens**

PUBLISHER **Maria Taylor**

ASSISTANT PUBLISHER **Karen Lutjen**

CONSUMER MARKETING DIRECTOR

Beth Reynolds, ProCirc

VICE PRESIDENT, SINGLE COPY SALES **Jay Annis**

BUSINESS MANAGER **David Pond**

DIRECTOR OF ADVERTISER MARKETING

Kristen Lacey

ADVERTISING SALES MANAGER

Patrick J. O'Donnell

SENIOR NATIONAL ACCOUNT MANAGER

Judy Caruso

ADVERTISING SALES ASSOCIATE **Stacy Purcell**

Fine Cooking: (ISSN: 1072-5121) is published six times a year by The Taunton Press, Inc., Newtown, CT 06470-5506. Telephone 203-426-8171. Periodicals postage paid at Newtown, CT 06470 and at additional mailing offices. GST paid registration #123210981.

Subscription Rates: U.S. and Canada, \$29.95 for one year, \$49.95 for two years, \$69.95 for three years (GST included, payable in U.S. funds). Outside the U.S./Canada: \$36 for one year, \$62 for two years, \$88 for three years (payable in U.S. funds). Single copy, \$6.95. Single copy outside the U.S., \$7.95.

Postmaster: Send address changes to *Fine Cooking*, The Taunton Press, Inc., 63 South Main St., P.O. Box 5506, Newtown, CT 06470-5506.

Canada Post: Return undeliverable Canadian addresses to *Fine Cooking*, c/o Worldwide Mailers, Inc., 2835 Kew Drive, Windsor, ON N8T 3B7, or email to mnfa@taunton.com.

Printed in the USA.

HOW TO CONTACT US:

Fine Cooking

The Taunton Press, 63 S. Main St., P.O. Box 5506,
Newtown, CT 06470-5506 203-426-8171

www.finecooking.com

Editorial:

To submit an article proposal, write to *Fine Cooking* at the address above or:

Call: **800-309-0744**

Fax: **203-426-3434**

Email: fc@taunton.com

Customer Service:

For subscription inquiries, you can:

- Click on the Customer Service link at:
www.finecooking.com
 - Email us:
support@customerservice.taunton.com
 - Call our customer support center:
To report an address change, inquire about
an order, or solve a problem, call:
800-477-8727
To subscribe, purchase back issues, books
or videos, or give a gift, call:
800-888-8286
-

Advertising:

To find out about advertising:

Call: **800-309-8940**

Email: fcads@taunton.com

Member Audit
Bureau of Circulation



Retail:

If you'd like to carry *Fine Cooking* in your store,
call the Taunton Trade Company at:

866-505-4674

Mailing List:

Occasionally we make our subscribers' names and addresses available to responsible companies whose products or services we feel may be of some interest to you. Most of our subscribers find this to be a helpful way to learn about useful resources and services. If you don't want us to share your name with other companies, please contact our Customer Service Department at:

800-477-8727

The Taunton Guarantee:

If at any time you're not completely satisfied with *Fine Cooking*, you can cancel your subscription and receive a full and immediate refund of the entire subscription price. No questions asked.

Copyright 2008 by The Taunton Press, Inc. No reproduction without permission of The Taunton Press, Inc.

easy to give...



gift pairings from Vermont

woodware designed for life



Since 1944

J.K. Adams Co.

DORSET, VERMONT

www.jkadams.com

Emile Henry.



Better cooking. Lighter lifting.

30 percent lighter
than cast iron or
enameled cast iron.

emilehenryusa.com

Ceramic
Stovetop Cookware



It does more. So you do less.™

Available at *Sur La Table*, *Cooking.com* and other fine stores. For information call 302-326-4800.



Chicken soup
in 8 minutes!
Pot roast in 45!
Cook healthy,
delicious meals
in minutes,
not hours, with our
high-performance
Duromatic® Pressure
Cookware.

Meals in Minutes



**KUHN
RIKON**
SWITZERLAND

THE AMAZING DUOMATIC® COOKWARE FROM KUHN RIKON

Learn more about our cookware and cooks' tools at kuhnriikon.com/fine or call 800-924-4699 for a catalog.



The Taunton Press

Inspiration for hands-on living®

INDEPENDENT PUBLISHERS SINCE 1975

Founders, Paul and Jan Roman

President
Suzanne Roman

EVP & CFO
Timothy Rahr

SVP, Operations
Thomas Luxeder

SVP, Creative & Editorial
Susan Edelman

SVP, Technology
Jay Hartley

SVP & Group Publisher, Home
Paul Spring

SVP & Publisher, Book Group
Donald Linn

SVP Advertising Sales
Karl Elken

SVP Enthusiast Group & Consumer Marketing
Janine Scolpino

VP, Human Resources
Carol Marotti

VP & Controller
Wayne Reynolds

VP, Fulfillment
Patricia Williamson

VP, Finance
Kathy Worth

VP, Taunton Interactive
Jason Revzon

VP, Single Copy Sales
Jay Annis

THE TAUNTON PRESS

Books: *Marketing:* Audrey Locorotondo. *Publicity:* Janel Noblin. *Editorial:* Helen Albert, Peter Chapman, Shauna Devlin, Jessica DiDonato, Courtney Jordan, Catherine Levy, Carolyn Mandarano, Jennifer Russell, Erica Sanders-Foege, Sharon Zagata. *Art:* Alison Wilkes, Katy Binder, Nancy Boudreau, Teresa Fernandes, Nora Fuentes, Amy Griffin, Sandra Mahlstedt, Lynne Phillips, Brooke Rane, Carol Singer. *Manufacturing:* Thomas Greco, Laura Burrone.

Business Office: Holly Smith, Patricia Marini. *Legal:* Carolyn Kovaleski. *Magazine Print Production:* Philip Van Kirk, Nicole Anastas, Jennifer Kaczmarcyk.

Distribution: Paul Seipold, Walter Aponte, Frank Busino, David DeToto, Leanne Furlong, Deborah Greene, Frank Melbourne, Reinaldo Moreno, David Rodriguez, Michael Savage, Alice Saxton.

Finance/Accounting: *Finance:* Brett Manning, Richard Rivellese. *Accounting:* Patrick Lamontagne, Priscilla Jennings, Lydia Krikorian, Michelle Mendonca, Judith O'Toole, Elaine Yamin, Carol Diehm, Dorothy Blasko, Susan Burke, James Foster, Lorraine Parsons, Larry Rice.

Fulfillment: Diane Goulart. *Fulfillment Systems:* Jodi Klein, Mindy Kodz, Donna Capalbo, Andy Corson, Nancy Knorr, Lorna McAllister. *Customer Service:* Kathleen Baker, Bonnie Beardsley, Deborah Ciccio, Katherine Clarke, Alfred Dreher, Paula Ferreri, Eileen McNulty, Patricia Parks, Deana Parker, Patricia Pineau,

VIETRI
IRRESISTIBLY ITALIAN®

Buon Natale!

Buy VIETRI online 1-888-940-7586
www.plumpuddingkitchen.com

Betty Stepney. *Data Entry:* Anne Champlin, Mary Ann Colbert, Caryne-Lynne Davis, Maureen Pekar, Debra Sennfelder, Andrea Shorrock, Marylou Thompson, Barbara Williams.

Human Resources: Christine Lincoln, Wendy Tita, Dawn Ussery.

Information Technology Services: *Applications Development:* Heidi Waldkirch, Robert Nielsen, Linda Reddington, John Vaccino, Daniel Woodhouse. *Desktop and Network Support:* Petre Cotofana, Paul DelPadre, Adam Gregory, Michael Lewis.

Operations: Joseph Morits, Roberta Calabrese, John Gedney, Marc Imbimbo, Jennifer Licursi, Susan Nerich, Amy Reilly, Sandy Schroeder, Jim Sizemore, Denise Zor. *T Room:* Michael Louchen, Sarah Jeffrey, Anna Pendergast, Anne Scheurer. *Maintenance:* Lincoln Peters.

Promotion: Jane Weber. *Promotion Creative:* Jennifer Wheeler Conlon, Kirsten Coons, David Grosso, Michele Mayernik, Sandra Motyka, William Sims. *Promotion Operations:* Kate Krentsa.

Taunton Creative: Michael Amaditz, Lucia Coccoli, Sarah Opdahl, Kat Riehle. *Photography:* Scott Phillips. *Video:* Dariusz Kanarek, Gary Junken, Michael Dobseavage.

Publishing Services: Deborah Cooper. *Prepress:* Richard Booth, William Bivona, David Blasko, Richard Correale, William Godfrey, Brian Leavitt, Chansam Thammavongsa.

Advertising Production: Laura Bergeron, Lisa DeFeo, Patricia Petro, Kathryn Simonds, Martha Stammer.

TAUNTON INTERACTIVE

Matthew Berger, Jodie Delohery, David Hall, Robert Harlow, Christopher Casey, Ruth Dobseavage, Lisa Durand, Erika Foreman, Mary Kate Grant, Shahul Kodakkadan, Geoff Krajeski, Steve Lombardi, Michael Stoltz, Dawn Viglione.

TAUNTON TRADE

John Bacigalupi, Brett DeMello, Allison Hollett. *Single Copy Sales:* Valerie Droukas, Mark Stiekman.

TAUNTON MAGAZINES

*Fine Woodworking • Fine Homebuilding
Threads • Fine Gardening • Fine Cooking*

Our magazines are for people who are passionate about their pursuits. Written by practicing experts in the field, Taunton Press magazines provide authentic, reliable information supported by instructive and inspiring visuals.

TAUNTON BOOKS

Our books are filled with in-depth information and creative ideas from the finest authors in their fields. Whether you're practicing a craft or engaged in the creation of your home, Taunton books will inspire you to discover new levels of accomplishment.

WWW.TAUNTON.COM

Our website is a place where you can discover more about the interests you enjoy, converse with fellow enthusiasts, shop at our convenient on-line store or contact customer service.

EMPLOYMENT INFORMATION

To inquire about career opportunities, please visit our website at careers.taunton.com. You may also write to The Taunton Press, Human Resources, 63 S. Main St., Box 5506, Newtown, CT 06470.

CUSTOMER SERVICE

We are here to answer any questions you might have and to help you order our magazines, books and videos. Just call us toll-free at 800-477-8727.

The Taunton Press, Inc., Taunton Direct, Inc., Taunton Trade, Inc., and Taunton Interactive, Inc., are all subsidiaries of Taunton, Inc.

Falk Copper Cookware

from Belgium



for Serious Cooks at: CopperPans.com

Chef'sChoice®

Delicious, Perfect Eggs Every Time!

- Cooks up to 7 eggs exactly the way you like them.
- Precision electronic timer eliminates guesswork.
- No measuring cup for water needed, simply fill reservoir
- Makes perfect poached eggs too!
- Elegant stainless steel design.



Model 810 Egg Cooker

EdgeCraft (800)342-3255 www.chefschoice.com

© 2008 EdgeCraft Corporation, 825 Southwood Rd., Avondale, PA 19311

Meet our authors

Kate Hays ("Open House," p. 46) has cooked professionally in the Burlington, Vermont, area for more than 20 years. As chef-owner of Dish Catering, she's entertained crowds large and small. Besides planning ahead ("I'm a control freak," she admits), Kate says her best advice to a party host is to remain flexible and not let on when something goes wrong.

When she's not developing recipes and food styling for publications like *Food & Wine*, *Bon Appétit*, and *O, The Oprah Magazine*, **Heidi Johannsen Stewart** ("Dinner with Friends," p. 54) is cooking for family and friends in her Brooklyn brownstone. She has also begun working on a new line of tabletop items.

"When I was fresh out of culinary school, my holiday menus were way over the top," says former *Fine Cooking* editor **Susie Middleton** ("Modern Christmas," p. 60). "I've since learned that what everyone really wants is great takes on familiar classics." Susie, now editor at large and a contributor to *FineCooking.com*'s Farm to Fork blog, is writing her first cookbook, on quick vegetable side dishes. When she's not in the kitchen, you'll most likely find her volunteering in support of local farmers and sustainable agriculture on Martha's Vineyard. She's a blue ribbon graduate of the Institute of Culinary Education and a member of its Alumni Hall of Achievement.

Carole Walter ("Coffee Cakes," p. 68) is the author of *Great Coffee Cakes*, which is based on years of studying with pastry chefs in France, Austria, Italy, Denmark, and the United States, and two decades of teaching baking classes. "Nothing sets my mind at ease like having one of these coffee cakes in the freezer,

especially when people pop in during the holidays," says the northern New Jersey resident. "Plus, I love knowing I have a stash of something sweet for breakfast anytime."

David Crofton ("Cookies," p. 72) met his wife and business partner, Dawn Casale, when he was looking for both a room to rent (she had one to let) and a day job as a baker while attending culinary school in the evenings. Dawn took him on as an employee to help with her wholesale cookie enterprise, rather than as a roommate. Two years later, they were married and together opened their Brooklyn bakery, One Girl Cookies. Recently, Dawn and Dave opened an evening dessert bar, called Confection, in the same space.

To pull together a weeknight meal in no time, **Lori Longbotham** ("Soups," p. 78) has an easy strategy: Stock the pantry, fridge, and freezer with lots of ingredient staples and use them in delicious, hearty soups. Lori is a food writer and recipe developer and the author of several cookbooks. Her latest, *Luscious Creamy Desserts*, was published in March.

"I grew up in the '50s on tall, fluffy American chocolate cakes made with shortening instead of butter," says **Alice Medrich** ("Chocolate," p. 84). "Then I went to Paris and had my first experience with 'adult' chocolate in the form of luscious truffles and buttery flourless cakes. It was an epiphany." Since then, Alice has been perfecting the art of baking with chocolate: first, at her pastry shop Cocolat, in Berkeley, California, where she became known for incredible French-inspired cakes and truffles, and then as a teacher and prolific cookbook author. Her books include *Chocolate Holidays*, *Pure Dessert*, and *Bittersweet: Recipes and Tales from a Life in Chocolate*. ♦

New books from our contributing editors

Abigail Johnson Dodge's *Around the World Cookbook*, her third children's title, came out last summer, bringing food from across the globe to young chefs. The recipes, with easy-to-follow instructions, are adventurous yet accessible, and sidebars on culinary techniques and cultural traditions from the countries of origin are informative and fun. On the adult front, *The Weekend Baker*, Abby's popular baking book (which was named an IACP cookbook finalist), was released in paperback last summer.

Pam Anderson's most recent cookbook, *The Perfect Recipe for Losing Weight and Eating Great*, was published in the spring. In it, Pam shares her secrets for losing weight (without dieting) by being active and eating often but healthfully to curb cravings. As always, her recipes are thoroughly tested to work every time.

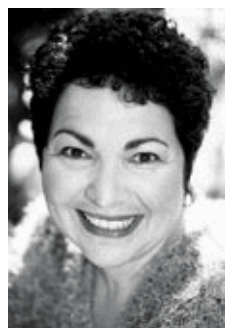
Sarah Jay's new book, *Knives Cooks Love: Selection, Care, Techniques, Recipes*, appears on bookshelves this fall. It's an all-you-need-to-know guide to the most common tool in the kitchen, including how knives are made, how to shop and care for them, step-by-step instructions on essential knife skills, and an entire section of recipes that allow you to practice what you've learned.



Heidi Johannsen Stewart



David Crofton



Alice Medrich

Make every day a holiday with illy



Treat yourself or the coffee lover in your life to the joy of starting each day with authentic Italian espresso or cappuccino at home. With the illy a casaSM espresso membership program, coffee lovers receive everything they need to make the consistently flawless espresso served in the world's finest cafés and restaurants.

**Give an illy a casa
espresso membership featuring
the Francis Francis X5
holiday introductory kit.**



Yours for \$150 (a value of \$737).*

Members receive the state-of-the-art Francis Francis X5 espresso machine, perfect for E.S.E. pods or ground coffee, and available in 3 colors. We'll also include 4 illy logo cappuccino cups, a latte art steaming pitcher, and 18 individually wrapped E.S.E. pods.** As a member, purchase any 4 cans of illy each month for 12 months, and enjoy convenient home delivery. Make every day feel like a holiday. Spread the joy with illy.

30-day risk-free trial

Order by 12/31/08. **1 877 469 4559** or go to **illyusa.com/cooking**
Use offer code **PFCN8**



*Upon enrollment, you are obligated to pay \$150 (\$737 value) or make 3 monthly payments of \$50 within the first 3 months. Both payment options require a \$25 handling fee for the introductory kit, plus a minimum purchase of 4 cans of illy per month for 12 months. A shipping and handling fee will be added to your first coffee shipment and all subsequent shipments. If you're not satisfied, you may return the introductory kit within the first 30 days of purchase for a refund. Return shipping charges are not refundable. **Offer subject to availability. illy reserves the right to substitute items of equal or greater value. Offer valid through 12/31/08. For a complete description of terms and conditions, visit our website at www.illyusa.com.

What not to miss this month on *FineCooking.com*

Upload family recipes to your MyFineCooking recipe file and organize your holiday menus.

Learn how to roll and flute piecrusts in our step-by-step videos.

Discover what's on our holiday wish lists in the editors' blog, *The Kitchen Sink*.



Find inspiration for edible gifts, from recipes to wrapping ideas.

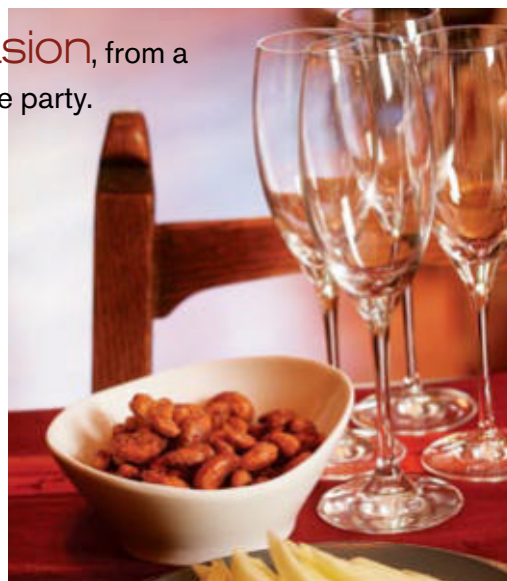
Get on-demand answers to your holiday cooking and baking questions in our Ask the Expert Forum.

Share your favorite cookies with friends and family—send a cookie e-card today.

Find holiday menus for every occasion, from a lazy family breakfast to a dazzling New Year's Eve party.

free email newsletter

Sign up at FineCooking.com to get great recipes, techniques, tips, and videos delivered directly to your inbox twice a month.





Does everything but cut the crust off.

\$100 instant savings

The Viking Professional Toaster takes breakfast to new heights with automatic lift, professional-style control knobs, extra wide slots, heavy-duty stainless steel construction, plus even, consistent toasting. Shop quickly, this savings is a limited time offer. Price after instant savings: 2 slot - \$150, 4 slot - \$200.



To find a dealer near you, visit vikingrange.com/wheretobuy.

**Allen & Petersen
Cooking & Appliance Center**
3002 Seward Highway
Anchorage, AK 99503
800.838.0111
www.apcooks.com

Viking Cooking School
1215 Ridgeway Road, Ste. 101
Memphis, TN 38119
901.763.3747
www.vikingrange.com

Distinctive Décor
901 W. Main St.
Duncan, OK 73533
866.963.3267
www.distinctive-decor.com

The Viking Store
1811 S. Brentwood Blvd
St. Louis, MO 63144
314.961.1999
www.vikingrange.com

Chef Central
Paramus, NJ – 201.576.0100
Hartsdale, NY – 914.328.1376
www.chefcentral.com

Great Finds

Gift ideas for every cook on your list

BY REBECCA FREEDMAN



FOR THE PARTY PLANNER

Table centerpieces

As a crowning touch for your holiday table, fill one of these with fruit or flowers. **Mercury cachepots, \$14 to \$59 at Potterybarn.com; 888-779-5176.**



FOR THE NEWLYWEDS

Recipe boxes

Choose from a range of patterns and monogram styles to customize these cards. **\$80 (includes fifty 4x6-inch cards, box, and monogramming) at Dabneyleathome.com; 718-596-4169.**



FOR YOUR WEEKEND HOSTS

Maple syrup

Aged in bourbon barrels, these rich maple syrups—one infused with vanilla—will make anyone's breakfast special. **\$49.95 (Two 375 ml bottles) at Blisgourmet.com.**



FOR THE COOK WHO HAS EVERYTHING

Mezzaluna and board

Storage made simple: Sagaform's oval oak mezzaluna fits right into the side of its board. **\$29.95 at Halls.com; 800-624-4034. (Available December 7.)**



FOR THE MINIMALIST

Oil and vinegar pourers

Wrap these up along with a bottle of high-quality extra-virgin or balsamic. **Double-walled pourers, \$23.99 to \$28.99 at Tribblehomeandgarden.com; 877-965-8742.**

THIS HOLIDAY, YOUR SOURCE FOR
TRUE FLAVOR IS ALSO YOUR SOURCE
FOR TRUE COMPLIMENTS.

The Spice Hunter sources its herbs and spices from the world's best growing regions, then bottles them at the peak of flavor. Now you can create holiday meals that are as tasteful as they are memorable. For recipes and more, visit spicehunter.com.



Your source for true flavor.™





FOR A COCKTAIL CONNOISSEUR

Ginger liqueur

Domaine de Canton's amazing liqueur blew us away with its sweet, gingery flavor—try it on the rocks or in a cocktail. **\$33.99 (750 ml) at Bevmo.com.**



FOR THE NEW COUNTRY KITCHEN

Jute placemats

Made with natural fibers, these playful mats are perfect for the everyday table; use them both indoors and out.

Set of four Grey Farmyard placemats by Simrin, \$39.95 at Thebrooklynkitchen.com; 718-389-2982.



FOR THE GREEN THUMB

Herb stand

It's all here for you kitchen gardeners; grow your herbs and snip away. **Normann Copenhagen herb stand, \$63 at Zincdetails.com.**



FOR THE MIXOLOGIST

Drink jigger

This contemporary jigger measures liquid amounts from 1/2 oz. to 2 1/4 oz. on each of its six sides. **\$25 at Momastore.org.**



FOR FUN

Butter dish

Our new favorite from Jonathan Adler, known for his whimsical retro designs. **\$68 at Jonathanadler.com; 800-963-0891.**



FOR THE MODERNIST

Small serving bowls

Available in four colors, Le Creuset's wok-shaped stoneware bowls are both oven and microwave safe. **\$30 each at Amazon.com.**



FOR THE ELEGANT ENTERTAINER

Black goblets

Juliska's gorgeous, dark glasses add a dash of drama to any table. **\$65 each at Juliska.com; 888-414-8448.**



FOR THE CHEESE LOVER

Cheese accessories

An elegant wooden board and a bamboo-handled knife make a perfect pair. **Boards, \$65 and \$95, and knife, \$60, Takashimaya-ny.com.**



FOR YOUR FAVORITE COOK

Dutch oven

Staub's Dutch ovens are coveted in our test kitchen, and now they come in a new color—this stunning, shiny titanium. **\$192 to \$265 at ChefsResource.com; 866-765-2433.**



FOR A DESIGN BUFF

Bread baskets

No need to pass the bread—just set each place with its own mini basket. **\$87 each at Alessi.com; 877-253-7747.**



FOR THE FOODIE'S STOCKING

Candy canes

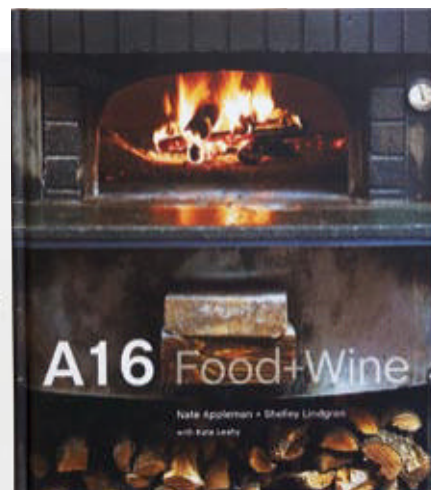
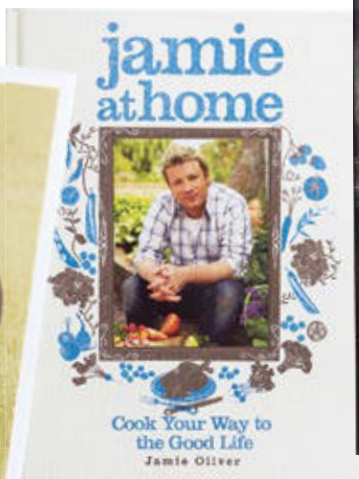
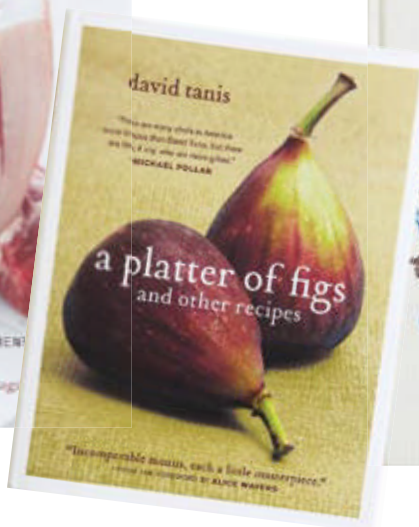
The quintessential holiday candy goes organic, with natural color and no artificial flavors. **Pure Fun candy canes at Whole Foods markets or Allergygrocer.com, about \$4 for a box of 12.**



FOR THE CAFFEINE ADDICT

Portable espresso maker

Can't live without your daily espresso? Take this compact, single-serve machine with you on the road. **Handpresso handheld espresso maker, \$160 at Neimanmarcus.com; 888-888-4757. ♦**



Books for Cooks

Give the gift of a good read

BY KIMBERLY Y. MASIBAY

Fat: An Appreciation of a Misunderstood Ingredient, with Recipes

by Jennifer McLagan
(Ten Speed Press, \$32.50)

One of the season's more unusual titles, *Fat* isn't simply a cookbook; it's a celebration of the ingredient that makes everything we eat taste better. Chapters explore butter, pork, poultry, beef, and lamb fat, offering history, lore, and more than 100 sweet and savory recipes that range from the expected (Sweet Butter Pastry and Braised Pork Belly) to the surprising (Brown Butter Ice Cream and Bacon Baklava).

A Platter of Figs and Other Recipes

by David Tanis (Artisan, \$35)
In this collection of 24 seasonal menus, chef David Tanis (of Berkeley's famed Chez Panisse) celebrates the simple grace of family-style eating. If many of the menus seem suited for special occasions—take, for example, the wonderfully wintry Slow Beef menu, which includes Watercress, Beet, and Egg Salad; Braised Beef with

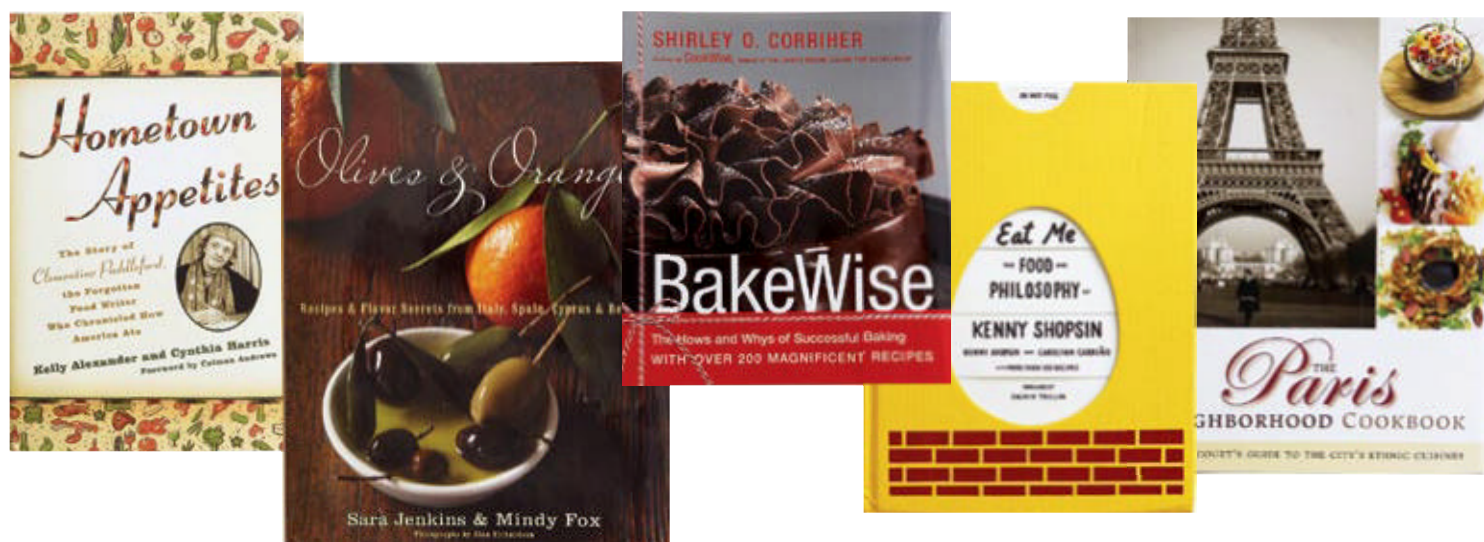
Celery Root Mashed Potatoes; and Roasted Apples—that's because Tanis thinks everyday eating is a special occasion. With a disarming blend of seriousness and whimsy, Tanis nudges the reader toward spending and enjoying more time, not less, in the kitchen.

Jamie at Home: Cook Your Way to the Good Life

by Jamie Oliver (Hyperion, \$37.50)
For this cookbook, his eighth, celebrity chef Jamie Oliver found all the inspiration he needed right in his own back yard (where he happens to have an amazing vegetable garden), and his jovial zeal for seasonal cooking just might inspire you to cook your way through the entire book. Look to the fall chapter for game, mushroom, orchard fruit, and pickle recipes and to the winter chapter for winter salad, pastry, leek, and squash recipes. Oliver's instructions are always generously detailed, and his chummy prose makes him as good a kitchen companion as one might hope to find in a book.

A16: Food + Wine

by Nate Appleman and Shelley Lindgren
(Ten Speed Press, \$35)
A16 is the acclaimed San Francisco restaurant devoted to the foods and wines of southern Italy, but this is not just a feast-for-the-eyes restaurant cookbook. It's a book you really can cook and learn from. Written by the restaurant's chef and its wine director, the book is part cookbook and part wine guide, with comprehensive profiles of regional grapes (Fiano, Trebbiano, Aglianico, Montepulciano d'Abruzzo, and Primitivo, to name a few) and plenty of rustic, approachable recipes for antipasti, pizza, soup, pasta, seafood, meat, and vegetables.



Hometown Appetites: The Story of Clementine Paddleford, the Forgotten Food Writer Who Chronicled How America Ate by Kelly Alexander and Cynthia Harris (Gotham Books, \$27.50)

In the 1950s and '60s, jet-setting Clementine Paddleford was the country's best-known food editor, a tireless roving reporter who wrote with style and wit about America's regional foodways. So why is it that her name and her work have been all but forgotten? This engrossing biography, sprinkled with recipes throughout, answers that question and in doing so returns Paddleford to her rightful place among the culinary elite.

Olives & Oranges: Recipes & Flavor Secrets from Italy, Spain, Cyprus & Beyond by Sara Jenkins and Mindy Fox (Houghton Mifflin, \$35)

There's no shortage of Mediterranean-inspired cookbooks out there, so kudos to chef Sara Jenkins and food writer Mindy Fox for delivering one that's full of surprises. It's a delight to discover that there are plenty of new dishes and cooking techniques to try, such as a surprisingly delicious Strawberry Risotto that's deeply flavored and not at all sweet, and a multigrain

tabbouleh in which the bulgur is softened in lemon juice rather than cooked. These recipes, like all the others in this appealing book, are guided by simplicity—further proof that humble ingredients produce the most amazing fare.

BakeWise: The Hows and Whys of Successful Baking by Shirley O. Corriher (Scribner, \$40)

Here it is—the long-awaited follow-up to Corriher's award-winning book, *Cookwise*. And once again, Corriher, a food scientist and gifted teacher, walks you through each of her no-fail recipes, explaining all the hows and whys of cakes, pies, cookies, meringues, soufflés, and much more. Packed with more than 200 tempting recipes, this book will satisfy your curiosity as much as your sweet tooth—and make you a better baker to boot.

Eat Me: The Food and Philosophy of Kenny Shopsin by Kenny Shopsin and Carolynn Carreño (Alfred A. Knopf, \$24.95)

Kenny Shopsin is the eccentric chef-owner of a legendary Greenwich Village diner, Shopsin's General Store. His mind-boggling book, like Shopsin himself, may not be to everyone's taste (profanity alert!),

but it's a definitely a gem. In it, you'll find some 100 recipes as well as insightful advice on griddling pancakes, blending milk shakes, making burgers, and roasting turkey. And if you read Shopsin's rants closely, you might even discover the secrets to happiness.

The Paris Neighborhood Cookbook: Danyel Couet's Guide to the City's Ethnic Cuisines by Danyel Couet (Interlink Books, \$35)

Most of us will never have the opportunity to explore the City of Lights as widely or know it as intimately as does award-winning restaurateur Danyel Couet, but losing yourself in this enchanting book is the next best thing. Here, Couet reveals the gastronomic secrets of Paris's ethnic neighborhoods through a tantalizing collection of recipes and photographs. The recipes are invitingly brief, and many of them—for example, the fragrant Punjabi Lentil Curry and the paprika and cumin-tinged Quick Couscous—are wonderfully simple. But the truth is, this is one of those books you needn't even cook from to thoroughly enjoy.

Kimberly Y. Masibay is a Fine Cooking contributing editor. ♦

Grapefruit

BY RUTH LIVELY

I love the zing of plain, unadulterated grapefruit for breakfast. But the juicy flesh and perfumed zest of this sweet-tart fruit add a real spark to all kinds of dishes, from salads and salsas to desserts.

Although you see it at grocery stores year-round, grapefruit tastes best (and is least expensive) at its peak, which is from early winter through spring. In the United States, grapefruit is grown in Florida and Texas (which provide the bulk of the winter crop), while California and Arizona produce most of the spring supply.

Picking the best

Grapefruit falls into two basic types, based on the color of the flesh: white and pink (which includes red). This flesh color is not an indication of sweetness, which is more attributed to the season—fruits picked early are sour, but the same variety will turn sweeter as the season progresses. Regardless of color, the varieties are all similar, with the main difference being the number (or lack) of seeds.

In the store, look for firm fruit that feels heavy for its size, with plump, glossy skin. Store it at room temperature for up to a week, or up to three weeks in the produce drawer of your refrigerator.

Flavor pairings

Grapefruit's refreshing, tart flavor makes it a superb companion to fish; it's also very good with chicken and pork. Spices that marry well with grapefruit include cardamom, nutmeg, cloves, and cinnamon; salt intensifies its sweetness. Fresh ginger and herbs such as mint, basil, tarragon, and rosemary are also good pairings. A surprisingly pleasant marriage comes with chile peppers, both hot and mild.

Grapefruit zest is bitterer than other citrus skin, so you may want to blanch it several times to tame the harshness before adding it to your recipe. And beware of the pith, which is intensely bitter (it's used to flavor tonic water). A twist of grapefruit zest makes a nice change from lemon or lime in drinks where a little bitterness is welcome.



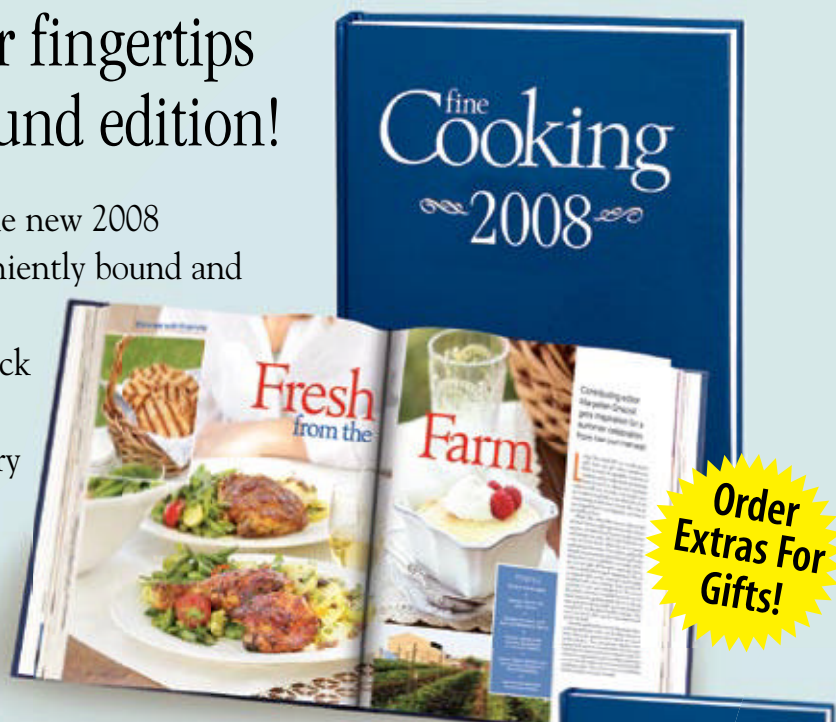
ALL-NEW 2008 EDITION!

Fine Cooking — Bound to Last

A year of issues at your fingertips
in a handsome hardbound edition!

Now you can get all of last year's issues in the new 2008 Hardbound Edition of *Fine Cooking*—conveniently bound and designed to last for years. There's no better way to guarantee that you'll always have quick access to the treasury of culinary know-how found in issues #90 to #95. Never again worry about the issue that's stained or dog-eared from use. Now you'll have all six issues — over 600 recipe-packed pages — in their original form, along with a complete index to recipes, techniques, and ingredients.

Only \$32.95 — order today!



Order
Extras For
Gifts!

2008 edition is available
for shipping 11/17/08
Product #051010



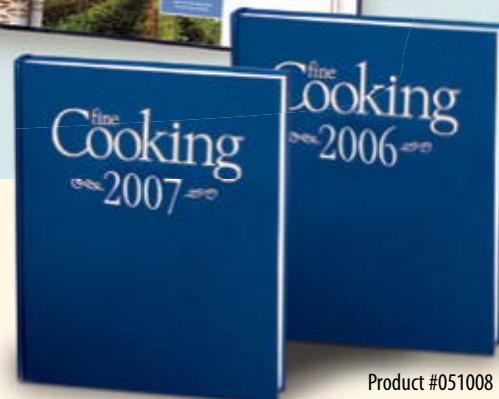
Pea & Mint Soup
Issue #92



Sear-Roasted Halibut
Issue #93



Chocolate-Espresso Mousse Torte
Issue #91



Product #051009

Product #051008

A limited number of
2006 and 2007 editions
are still available.

Call toll free 800-888-8286, mention offer code: M5800125
or visit FineCooking.com/Annual

Shipping & handling extra. Payable in U.S. funds.
Customers outside the U.S. and Canada call 203-426-8171 to order.

© 2008 The Taunton Press



The Taunton Press
Inspiration for hands-on living®

Savory and sweet ideas for grapefruit

Savory

Grapefruit, cabbage, and avocado salad

For a perfect side dish with Mexican food or sweet-hot Asian barbecue, toss finely shredded cabbage with kosher salt, a little grapefruit juice, and thinly sliced jalapeño. Let sit about 30 minutes, until the cabbage is slightly wilted, and then top with grapefruit segments and avocado slices that have been drizzled with olive oil.

Sauce for fish

For a mild fish, add a little blanched grapefruit zest (see blanching directions under Candied Grapefruit Peel, below right) and a spoonful or two of juice to a *beurre blanc* (see FineCooking.com for a recipe). For an oily fish such as salmon, tuna, swordfish, or mackerel, try a punchier pan sauce of sautéed minced ginger and garlic, blanched grapefruit zest, and thinly sliced scallion, with soy sauce and grapefruit juice.

Tropical salsa

Stir together grapefruit sections, avocado, mango, chile peppers, lime and grapefruit juice, olive oil, and lots of chopped herbs (basil, cilantro, or mint). Use with fish, chicken, or simply for scooping up with bread or chips.

Sweet

Winter citrus compote

Make a simple syrup (equal parts sugar and water) infused with vanilla bean, lemon zest, and a little grapefruit zest. Poach whole kumquats in this syrup just until tender; then pour over grapefruit and orange segments (include some blood oranges if you can) and let steep until time to serve. Serve with a dollop of softly whipped cream or mascarpone and garnish with chopped candied grapefruit peel.

Salted grapefruit granita

Stir together 3 cups of fresh grapefruit juice, the juice of half a lemon, and a generous pinch of sea salt. Add a simple syrup made from $\frac{3}{4}$ cup each of sugar and water, and 2 Tbs. finely minced unblanched grapefruit zest. Freeze in a shallow container, stirring every 30 minutes or so to separate the ice crystals.

Candied grapefruit peel

Remove the peel in large sections from organic grapefruits. Trim away as much of the pith as you can. Blanch 5 times in simmering water (10 minutes at a time) and then scrape away any remaining pith. Cut the zest into strips, simmer in 2 parts sugar to 1 part water for about 45 minutes; let cool. Remove from the syrup, arrange on a lined baking sheet, and let dry overnight. The next day roll the strips in sugar and store in an airtight container. Use as a garnish for iced tea, lemonade, or cocktails, or chop and add to cake batter, fillings, frostings, salad dressing, pan sauces, braises, or stews.



Broiled Grapefruit with Honey, Vanilla & Cardamom

Serves four.

Grapefruit halves are a breakfast classic, but adding just a few intense flavorings and then broiling elevates them to a whole new level of deliciousness.

2 large grapefruit

2 Tbs. honey

1 tsp. pure vanilla extract

Seeds of 1 cardamom pod, ground in a mortar (or a pinch of ground cardamom)

Position an oven rack about 4 inches below the broiler and heat the broiler on high. With a serrated knife, cut the grapefruit in even halves. Using a small paring knife or a grapefruit knife, cut each section away from the surrounding membrane. Set the grapefruit halves in a shallow broiler-safe pan (such as an enameled baking dish or a heavy-duty rimmed baking sheet). If necessary, trim a thin slice off their bottoms so they sit level.

In a small bowl, stir together the honey and the vanilla extract. Drizzle the honey mixture over the grapefruit halves. Dust each with a bit of cardamom. Broil until bubbling and lightly browned in spots, 4 to 6 minutes. Remove from the oven and let cool slightly. Serve warm or at room temperature.

Ruth Lively trained at La Varenne in France and was senior editor at Kitchen Gardener. ♦



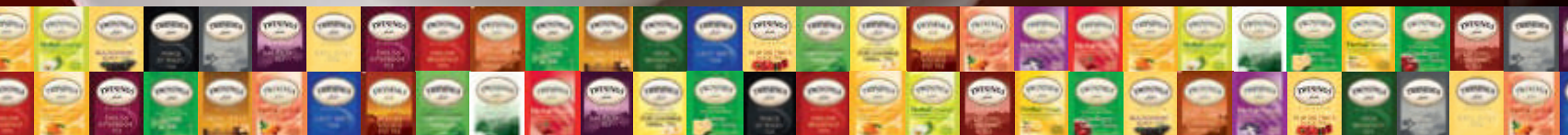
300 YEARS OF COMMITMENT TO YOUR CUP OF TEA.

You can taste our passion and
commitment to the perfect cup of tea with
every sip you take. Using only the finest
leaves the world has to offer, we blend
more than 50 different varieties of tea.
So whether you choose a classic black,
soothing green, or calming herbal, you're
sure to taste the difference only
300 years can make.

You deserve a better cup of tea.



www.twinings.com
©2008 Twinings North America, Inc.



Over 50 different varieties

 classics

 greens

 herbals

 flavoureds

 origins

what's new

Shake, then strain

While they excel as hip accessories, cocktail shakers often fail when it comes to function. Not so this new FlipTop shaker from Metrokane. It has just two pieces, a double-wall stainless body and a black screw-on lid. With a finger push, you can open or close the top, and the built-in strainer means truly one-handed operation. Plus, it's dishwasher safe. The shaker is \$30 at Winestuff.com.



Sharply beautiful

This is one pricey knife, but when you use it you'll see why. The 1893 series from German knife maker F. Dick features Damascus steel, hot-forged and patterned with a grain that lends the 33-layered stainless steel a depth of beauty. We liked the heft and balance of the 8-inch chef's knife, which made easy work of chopping onions, mincing herbs, and cutting root vegetables. The layered plastic handle looks like leather but is waterproof and nicely nonslip. The chef's knife is \$340 at Greatknives.com.



Twice-as-nice ice cream

This double-bowl electric ice cream maker from Cuisinart appeals to our dual nature: The glutton in us likes the idea of making two flavors of ice cream at once; the portion-control freak likes the option of making one quart at a time. Both sides love how fast the Flavor Duo churns and freezes cream, milk, and sugar. In less than 20 minutes we had scoopable ice cream. A simple switch lets you choose whether to make one or two quarts of ice cream, and the nonstick coating on the bowls makes cleanup easy. The Flavor Duo from Cuisinart is \$80 at Amazon.com.



A LITTLE INSPIRATION. A LOT OF INNOVATION.



MOKONA THE ITALIAN ORIGINAL REINVENTED.

MOKONA EXEMPLIFIES BIALETTI'S TRADITION AND EXPERTISE IN ITALIAN ESPRESSO AND CAPPUCCINO. ITS PERSONAL AND ELEGANT SHAPE IS INSPIRED BY THE MOKA EXPRESS, THE ORIGINAL ITALIAN STOVETOP ESPRESSO MAKER - A TRUE ICON OF STYLE INVENTED BY BIALETTI IN 1933.

MOKONA'S INNOVATIVE BREWING SYSTEM CREATES PERFECT ITALIAN COFFEE VIA GROUNDS, CAPSULES OR PODS. THE PREMIUM BUILT-IN STEAMER PROVIDES OPTIMUM FROTHING FOR CAPPUCCINO OR BREWING DELICATE TEAS. TRUE TO ITS HERITAGE, THE WELL BUILT, EASY TO USE MOKONA INCLUDES CRITICAL PARTS THAT ARE MADE IN ITALY.

AVAILABLE AT BIALETTISHOP.COM





Dried and true

Drying fruits and vegetables is a space-saving way to preserve the season, but we've always been put off by tying up our oven for the long-time-at-low-heat process. This electric countertop dehydrator from Nesco/American Harvest is so hands-off it makes dehydrating easy (and even fun). The fan and heater fit compactly in the top of the unit. Hot air is forced horizontally across each tray, so you don't need to

rotate trays and can dry beef jerky and apple slices at the same time, with no flavor-mingling. Nesco makes a line of dehydrators that range from \$39 to \$150. We tested the Snackmaster Pro, which comes with five drying trays and costs \$80 at Nesco.com. Most models are expandable, meaning you can buy extra trays to handle more fruits, vegetables, and herbs—up to 30 trays on the largest models.



Smarter toasting

We never thought we'd get excited about toast, but that changed when the Smart Toaster from Breville entered our kitchen. It has

a groovy push-button control that lowers and lifts the bread as if on an elevator—no more spring-loaded levers that need to be forced or that send the toast airborne. A microchip delivers precise browning control and regulates a lift-and-look button, which lets you check the toast without canceling the cycle. In brushed stainless with a blue-background LED control panel, the Smart Toaster comes in two-slice (\$130) and four-slice (\$180) models at Brevilleusa.com.



The freshest flour

Grinding your own flour is one of those kitchen tasks that sounds smart—it tastes fresher, has no additives, and is less expensive—but also arduous. This countertop electric mill from L'Equip takes all the intimidation out of the process. You pour whole grains into the top compartment, adjust a dial to deliver coarse- or fine-ground flour, and up to 20 cups fill the bottom bin—it's as simple as a giant coffee grinder, fast, and (with the cover on) not terribly loud. We loved how you could adjust the fineness of the milling: We poured in supermarket popcorn and dialed up fine cornmeal for muffins; then we switched to coarser cornmeal for pizza dough. And the Nutrimill goes beyond grains, milling rice and dried beans (split peas, soybeans, pinto, and mung). Best of all, it comes with a lifetime warranty, so you can mill to your heart's content. It costs \$300; find a local or online dealer at Kitchenresource.com.

See this grain mill in action at finecooking.com/extras

Chester P. Basil's Handmade Wooden Spoons & Utensils

Old Fashioned Craftsmanship
Contemporary Designs

To see our
complete line visit

www.CPBasils.com
610-562-1948



Keep your *Fine Cooking* back issues looking brand new.



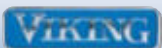
Store your treasured copies of *Fine Cooking* in slipcases for easy reference again and again! Bound in red and embossed in gold, each case holds more than a year's worth of *Fine Cooking*. Only \$8.95 (\$24.95 for 3, \$49.95 for 6).

Plus shipping and handling. Payable in U.S. funds.

To place an order using your credit card, call **1-800-888-8286**. Outside the U.S. and Canada call 1-203-426-8171.



For a limited time, receive a Free Chopper Attachment (a \$30 value) with the purchase of a Viking Immersion Hand Blender from Chef's Resource. Visit www.chefsresource.com for a complete range of Viking cookware, cutlery and portable appliances. Orders \$99 and above receive free ground shipping.



Holiday Memories

Make Christmas morning
extra special with our new
holiday pancake pan.



Since 1946, our family-owned company has been producing quality kitchenware products here in America. These durable pans are often passed along to future generations with fond memories of times spent with family and friends.

Visit our Web site and see.
www.nordicware.com



MADE IN
THE U.S.A.



The big squeeze

Juicers deliver the essence of fruits and vegetables

BY NICKI PENDLETON WOOD

Nothing can match the intense flavor of fresh juice, whether squeezed from a peach to make a Bellini or from a carrot to make a sauce reduction. But the world of countertop electric juicers is complex, with confusing jargon (designs include centrifugal, pulp ejection, and masticating), different functions (some can't handle grasses or leafy greens), and a wide range in price (\$50 to more than \$2,200).

We set out to identify the type of juicer most useful for the cook in producing beverage-quality juices as well as vegetable and fruit extractions for reduction sauces, sorbets, and cold soups. Centrifugal juicers ended up being the best all-around choice for almost any fruit or vegetable and for getting the job done easily and quickly.

After narrowing the field, we tested 13 centrifugal juicers, both with and without pulp ejection (see "How centrifugal juicers work," below). All the juicers we tested produced juice efficiently from vegetables, fruit, and greens. Our top five choices boasted features and functionality that lifted them above the competition.

How centrifugal juicers work

Think of these juicers as a washing machine on the spin cycle. The vegetable or fruit is pushed against a rotating grater disk and shredded to a pulp. This pulp falls into a basket, spins at high speed, and centrifugal force throws the pulp against a basket screen, straining out the juice. The pulp builds up in the basket, which needs to be emptied after every half-dozen fruits or vegetables.

Centrifugal juicers that have a pulp ejection feature discharge the pulp into a separate container, so you can juice continuously without having to stop and empty the basket. But the pulp bin adds to the juicer's size and is an additional item to wash.

What to look for

- ❖ If space is an issue, choose a centrifugal juicer without pulp ejection, as these machines tend to be smaller.
- ❖ If you expect to juice large amounts of fruits or vegetables, get a model with pulp ejection.
- ❖ Steel construction is preferable over plastic, for both sturdiness and stain resistance.
- ❖ The width of the feed chute will determine how much chopping you need to do.
- ❖ Warranties range from 90 days to 15 years. If you're planning to use your juicer often, it makes sense to spend more for more coverage.



*Grown in Italy.
Pressed in Italy.
Bottled in Italy.
Loved Worldwide!*

*A timeless commitment
to quality, now in
our new bottle!*

The #1 Italian in America™

For information about Italian olive oil and recipes
visit www.colavita.com



Juicers: top picks

Breville Juice Fountain Elite

\$290, Chefcentral.com

Pulp ejection: Yes

With die-cast steel construction, a generous 3-inch feed tube, superior juicing performance, and sleek good looks, the Juice Fountain lives up to its name. Feed in the produce and a torrent of juice with only a trace of pulp pours from the spout. The Breville has two speeds: low for juicing soft fruits and greens, and high for hard foods. It comes with a one-year warranty and carries an additional three-year warranty on the motor.

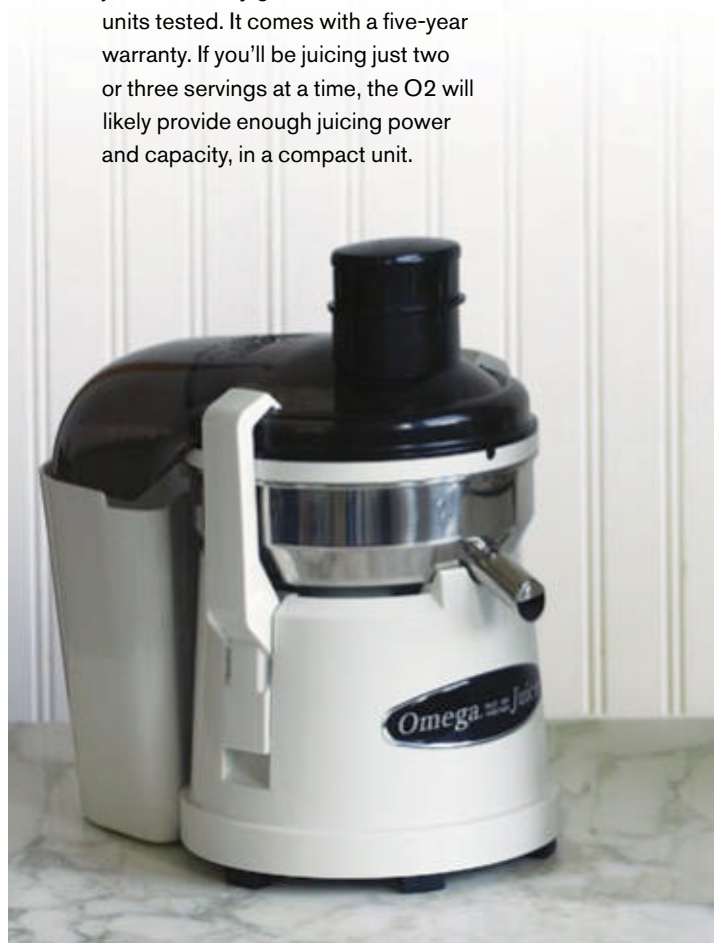


Omega O2

\$100, Juicersforless.com

Pulp ejection: Yes

Most pulp-ejection juicers take up a lot of space because of the pulp bin, but the Omega O2 has been designed to produce just a few servings of juice. It proved to be our favorite among the smaller juicers because it performed well in a compact space. The feed tube is 2½ inches wide, requiring you to cut up most produce. The O2 juices hard food beautifully and extracts juice from soft foods well, though it didn't produce as much juice from leafy greens as the other units tested. It comes with a five-year warranty. If you'll be juicing just two or three servings at a time, the O2 will likely provide enough juicing power and capacity, in a compact unit.



How we tested

- ❖ We juiced apples, beets, carrots, and ginger to assess how each machine's motor handled hard fruits and vegetables. We wanted maximum juice extraction with minimal noise and vibration.
- ❖ Soft foods can be a challenge for some juicers, which spin the food so fast that it is slung, unjuiced, into the pulp bin. We juiced peeled watermelon and sliced, pitted peaches, looking for relatively dry pulp, which indicates that the maximum amount of juice has been extracted.
- ❖ We juiced large leaves of kale, which typically are more difficult to juice than hard food because of the supple texture.
- ❖ Each machine was rated for ease of assembly and use, including cleanup.

L'Equip XL 215

\$140, Harvestessentials.com

Pulp ejection: Yes

The L'Equip is a good mid-range juicer made affordable by plastic parts. The 3-inch feed tube gives just enough extra room that you can juice small apples and beets without cutting them first, saving on prep time. It performed well on hard and soft foods and extracted a surprising amount of juice from leafy greens. The food pusher comes with a locking safety feature to prevent items that are too large from going down the feed tube, but we found it didn't work well, instead stopping food halfway down the chute. The L'Equip comes with a six-year warranty on the motor and one-year warranty on the blade.



Omega 1000

\$200, Cookware.com

Pulp ejection: No

This Omega model and the Waring Pro (at right) are nearly identical, except that this one has a plastic top and a slightly larger feed tube, at 2½ inches. Both have commercial-grade construction and powerful but quiet motors. Be sure to buy the paper basket liners that both Waring and Omega offer. When the basket is ready for cleaning, just lift out the liner and the pulp comes with it. The result is easier cleanup and pulp-free juice. It comes with an impressive 10-year warranty.



Waring Pro Juicing Center

\$260, Lowes.com

Pulp ejection: No

A sturdily constructed juicer, the Waring is powerful yet quieter than the other juicers. It has a particularly narrow feed tube of only 2 inches, so apples, beets, and even large carrots must be cut into pieces before juicing. It's one of the largest juicers we tested and not as intuitive to use as the others (we had to reread the manual to figure out how to remove the basket). This model comes with a citrus press attachment, so you can juice oranges and lemons without peeling. It has a five-year motor warranty.

Nicki Pendleton Wood is a cookbook editor who lives in Nashville, Tennessee. ♦

See how these juicers work at
finecooking.com/extras

Start Your Party

Three new ideas for pre-dinner drinks

BY TIM GAISER

This year, it's time to move beyond bubbly. There are lots of festive apéritif options other than Champagne, so why not give one of these suggestions a try? Cheers to a new holiday drink.



VERMOUTH

Vermouth may be best known as an ingredient in that quintessential cocktail, the martini. But several high-quality vermouths are excellent sipped solo. Essentially an “aromatized” wine (a wine that has been fortified to around 18% alcohol with the addition of a neutral spirit and then infused with aromatic herbs), vermouth can be either dry or sweet. The **Noilly Prat Dry** (\$10) from France is one of the finest dry vermouths, with a balance of citrus and herbal notes and a pleasant, crisp acidity. For a good sweet vermouth, try **Carpanto Antica** (\$25 for a liter). Modeled after Carpano's original 18th-century recipe, it offers a seamless balance of bitter-sweet fruit flavors and spicy vanilla. Also worth seeking out is a relative newcomer from California, **Vya Sweet Vermouth** (\$18), a delicious blend of spicy citrus and bitter herb flavors.

Regardless of style, serve vermouth chilled in a martini glass with a lemon twist or in an old-fashioned glass over ice with a slice of orange.

DRY MADEIRA

Though not much of a tradition in the United States, sipping dry Madeira as an apéritif has long been a ritual in many parts of Europe. Like sherry, Madeira is a fortified wine made in both dry and sweet styles, though arguably, the best apéritif Madeiras are dry versions, such as Sercial and Verdehlo. While both are known for their rich, nutty flavor, smooth texture, and tart acidity, Madeiras made from the Sercial grape are lighter and more citrusy, while Verdehlo versions tend to be richer and fuller in body. Look for either **Leacock's 5-Year Sercial** (\$20) or **Blandy's 5-Year-Old Verdehlo** (\$18). Serve chilled in a white wine glass.

PASTIS

The original pastis, a French anise-flavored liqueur, was once known as absinthe. This much-maligned spirit, referred to as “the green fairy” because of its color, contained wormwood, a hallucinogenic plant once believed to be highly addictive. When absinthe was banned in most of Europe and the U.S. in 1915, French absinthe distillers Pernod and Ricard concocted milder versions without wormwood and with much less alcohol, creating what we know today as pastis. The intense licorice and citrus flavors of pastis are best enjoyed over ice with a splash of water, which makes the liqueur appear characteristically cloudy. **Pernod Liqueur d'Anis** (\$30) and **Ricard Pastis de Marseille** (\$30) are both excellent, as is the American **Herbsaint Liqueur d'Anis** (\$21).

Tim Gaiser is a contributing editor and a master sommelier.

The Number One Choice
of the Best Chefs in Japan

MASAHIRO

MV-H SERIES



For more information
about the
Masahiro MV-H knives,
visit sointuusa.com

Available at the following online retailers:

Sur La Table
surlatable.com

MetroKitchen
metrokitchen.com

Cutlery and More
cutleryandmore.com

Chef Knives to Go
chefknivestogo.com



SWISSMAR
SINCE 1983

HOME ENTERTAINING MADE EASY

Toll Free 1-87-SWISSMAR (1-877-947-7627) • Fax 1-800-216-3492
• info@swissmar.com • www.swissmar.com

Discover the flavors of Asia
in minutes!!!



a delicious meal as is...
...or toss in meat, poultry
or veggies

READY IN MINUTES
MICROWAVE
OR STOVETOP

Available in your
supermarket Asian aisle.

For quick and easy recipes visit: atasteofthai.com
800-243-0897



ChefsResource.com
the best place to buy All-Clad
and other gourmet products.



- Free shipping & no sales tax (outside of CA)
- Every piece of All-Clad is stocked (300+), incl.: All-Clad Stainless, LTD & MC2 cookware; All-Clad Copper Core & Cop"R" Chef cookware; The complete selection of All-Clad Bakeware & their line of terrific tools & accessories
- The best free gifts w/purchase.

Go online now at www.chefsresource.com
or call toll free 866-765-CHEF (2433)

Holiday in a Glass

Classic cold-weather cocktails—think hot buttered rum, light and airy eggnog, and spicy mulled wine—get flavor updates

BY ALLISON EHRI KREITLER

Have you ever been to a holiday party where the host hands you a steaming mug of hot buttered rum topped with a spoonful of whipped cream as you walk in the door? It really sets the tone for a festive celebration. These modern takes on traditional cocktail recipes will do the same for your winter get-togethers.

Triple-Shot Eggnog

Yields about 6 cups; serves eight.

In this version of the holiday classic, three traditional spirits come together for a cocktail with a kick. Whisking frothy beaten egg whites into the eggnog base makes for a much lighter and less cloying drink than those found in containers at the supermarket.

3 large eggs, preferably pasteurized, separated
½ cup granulated sugar
Kosher salt
½ cup dark rum
¼ cup bourbon
2 Tbs. brandy
2 cups whole milk
1 cup heavy cream
½ tsp. freshly grated nutmeg, plus extra for garnish
½ tsp. pure vanilla extract

Whisk the egg yolks in a large bowl until they just begin to turn a lighter shade of yellow. Add the sugar and a

pinch of salt and whisk until thick and pale yellow. Whisk in the rum, bourbon, and brandy until well combined and then whisk in the milk, cream, nutmeg, and vanilla until blended. Chill the mixture, covered, for 4 hours or overnight. Keep the egg whites chilled separately in a medium bowl.

Before serving, whip the egg whites to stiff peaks with a hand-held electric mixer. Fold the whipped egg whites into the chilled yolk mixture. Serve immediately, sprinkled with a little freshly grated nutmeg, or chill for up to 4 hours. Whisk the eggnog until smooth before serving.

Note: The risk of salmonella infection from consuming raw eggs is very low—only about 1 in 20,000 is contaminated—but you can eliminate the risk entirely by using pasteurized eggs.



Hot Buttered Rum

Yields about $\frac{3}{4}$ cup butter, enough for 10 to 12 drinks.

Dark brown sugar and a dollop of whipped cream give this buttered rum a deep, rich flavor. The trick to this recipe is to use the best-quality rum you can find. The spiced butter is also delicious spread onto fresh, crusty bread.

$\frac{3}{4}$ cup lightly packed dark brown sugar
 $\frac{1}{2}$ cup (8 Tbs.) unsalted butter, at room temperature
1 tsp. pure vanilla extract
 $\frac{1}{2}$ tsp. ground cinnamon
 $\frac{1}{4}$ tsp. ground cloves
 $\frac{1}{4}$ tsp. freshly grated nutmeg
 $\frac{1}{4}$ tsp. ground allspice
 $2\frac{1}{2}$ to 3 cups high-quality dark rum, preferably Gosling's
Whipped heavy cream for garnish

In a small bowl, mash the sugar, butter, vanilla, cinnamon, cloves, nutmeg, and allspice with a fork until well combined. The spiced butter can be made ahead and refrigerated for up to 3 weeks. Bring the butter to room temperature before using.

Bring a kettle of water to a boil; you'll need $\frac{1}{2}$ cup of water for each drink. Fill mugs or heat-proof glasses with hot tap water to warm them. Once the water in the kettle boils, empty the warm mugs and fill each with $\frac{1}{2}$ cup boiling water and $\frac{1}{4}$ cup rum. Stir a generous tablespoon of the spiced butter into each mug until melted. Garnish with a small dollop of whipped cream.

Orange-Scented Mulled Wine

Yields about 6 cups; serves eight.

This traditional cold-weather drink is just what its name implies (to mull means to warm and spice): wine, usually red, infused with sugar, citrus, and spices, served warm. A seasonal clementine adds a sweet fruit note.

10 cloves
Three 3-inch cinnamon sticks
2 star anise
1 whole nutmeg, cracked with the side of a chef's knife into a few pieces
1 tsp. coriander seeds
 $\frac{1}{2}$ tsp. whole black peppercorns
Two 750-ml bottles or one 1.5-liter bottle medium- to full-bodied fruity red wine, such as Merlot, Shiraz, or Zinfandel
1 clementine or tangerine, washed and cut in half crosswise (seeded if necessary)
 $\frac{1}{3}$ cup granulated sugar; more to taste
 $\frac{1}{4}$ cup brandy
1 Tbs. Grand Marnier (optional)
 $\frac{1}{2}$ tsp. pure vanilla extract

Toast the cloves, cinnamon, star anise, nutmeg, coriander, and peppercorns in a medium (4-quart) saucepan over medium heat, stirring occasionally, until aromatic, 1 to 2 minutes. Transfer the spices to a 6x6-inch piece of cheesecloth and set the pan aside to cool slightly. Gather the corners of

the cheesecloth and tie with butcher's twine to make a sachet.

Put the wine, clementine, and sugar in the slightly cooled pan along with the sachet. Heat the wine mixture uncovered over low heat for 1 hour to infuse it with the spices. Do not let the mixture boil.

Using a pair of tongs, gently and carefully squeeze the juice from the clementine or tangerine into the wine mixture. Discard the juiced citrus halves and the sachet. Stir the brandy, Grand Marnier (if using), and vanilla into the wine and taste. Add more sugar if needed—use just enough to smooth out the flavors but not so much that it actually tastes sweet. Serve hot.

Make ahead note: If you want to infuse the wine a day before serving it, go right ahead. Just make sure to remove the spice sachet before storing it for the night. Gently reheat the wine in a medium pot over low heat and then add the brandy, Grand Marnier, and vanilla.

Allison Ehri Kreidler is Fine Cooking's assistant test kitchen manager. ♦





Winning tip

Grinding spices with salt

I love the burst of flavor that comes from freshly ground spices, and the best way to achieve this is with a heavy mortar and pestle *and* a pinch of kosher salt. Instead of popping out of the mortar, cardamom pods and coriander seeds, for instance, are quickly reduced to a powder by the sharp edges of the salt crystals. I simply reduce the salt in the recipe by a pinch and proceed with my fragrant ground spice and salt mixture. This method also works wonders with garlic and citrus zest.

—Ann Huber, West Lafayette, Indiana

No-mess whipped cream

When whipping heavy cream with my hand mixer, some of the cream always splatters onto the counter (and me). The solution? I set the bowl in my sink and whip away. A rubber mat underneath protects the sink, and any splatters hit the sink walls and are easily rinsed away. Best of all, my clothes and countertops stay clean. This is also great for beating in dry ingredients like flour when making cakes or cookies.

—Nancy Adams,
Hancock, New Hampshire



Spin cycle

The key to a great salad, in my opinion, is to dry washed salad greens completely before tossing them with vinaigrette. But my salad spinner rarely does the job to my satisfaction. Now I add a paper towel to the basket of the spinner along with the greens. The towel efficiently absorbs the excess moisture, and it's easy to spin until dry.

—Robert Galford,
Concord, Massachusetts

Trimming with kitchen scissors

I was recently making the Grilled Five-Spice Chicken Thighs from *Fine Cooking* #87, and instead of using a knife to trim the thighs, or trying to pull off the slippery fat with my fingers, I used my kitchen scissors. They worked perfectly, gripping and cutting the chicken with ease; scissors would also work for trimming meat and fish.

—Barb Driewer, York, Nebraska

THE PRIZE FOR THIS ISSUE'S WINNER:

Swiss Diamond wok/saucepan;
retail value, \$190.





*More than a
Recipe.*
It's a way of life.



LE CORDON BLEU®

GASTRONOMY • HOSPITALITY • MANAGEMENT

Tradition, Innovation & Excellence since 1895
Explore the possibilities at www.cordonbleu.edu

Japanese Chefs Knife.com

Fine Japanese Chef's Knives direct from Japan

ONLINE SHOP FOR FINE JAPANESE BRANDS AT GREAT SAVING PRICES

HATTORI, MISONO, MIZUNO, MASAMOTO
HIRO, ITOU, JCK, HIROMOTO & MORE

www.JapaneseChefsKnife.com

CHEF PAUL PRUDHOMME'S®
MAGIC
Seasoning Blends®

FREE CATALOG
1.800.457.2857

ALL NATURAL!

- Magic Salt Free Seasoning®
- Magic Sauce & Marinades®
- Salmon Magic®
- Autographed Cookbooks

www.chefpaul.com

RIZO

Single Touch. Multi-function.

RIZO. Cooking Made Easy.

RIZO is user-friendly, allowing even beginners to cook rice easily with just the touch of a button. It also offers a healthy alternative to home cooking with the steam-cook feature and steaming plate accessory that prepares vegetables and other foods without added oil. RIZO is the new Zojirushi Micom Rice Cooker & Warmer that provides the best in style, technology and simplicity. RIZO, designed by the internationally celebrated designer Toshiyuki Kita, seamlessly integrates itself with virtually any kitchen top.

RIZO® Micom Rice Cooker & Warmer NS-XACB1 / NS-XBCB5
Capacity: 3 cups / 0.5 liter
Colors: RIZO Stainless (XR) / RIZO White (WR) / RIZO Yellow (YR)
Accessories: Steaming Plate, Measuring Cup, Nonstick Rice Spatula, Spatula Stand

ZOJIRUSHI
Zojirushi America Corporation
Contact us at: (800) 733-6370 www.zojirushi.com

Easy onion soup cleanup

I love making Molly Stevens's French Onion Soup from *Fine Cooking* #47, but I always dreaded the heavy-duty cleaning job required to remove the crusted cheese from my soup crocks. I've started lightly greasing the inside of the crocks with olive oil before adding the soup, and now cleanup is a breeze. No scrubbing required.

—Judy McBride, Harlingen, Texas



Toasting ahead

To save time and get ready for my holiday baking, I like to toast large batches of nuts and store them in the freezer. They keep for up to three months, and all I have to do is measure out the amount I need and let the nuts come to room temperature before adding them to my recipe.

—Karen Tannenbaum, Rhinebeck, New York



Olive oil on hand

I tend to buy olive oil for cooking in large containers, but they are too heavy and unwieldy to pour from every day. I used to decant the oil into a smaller glass bottle, but recently I discovered that pouring the oil into a small plastic squeeze bottle works best of all. It's light and easy to handle and is great for filling a measuring spoon worth of oil without spills, coating a piece of parchment, or drizzling oil over food before or after cooking. When I'm not using the squeeze bottle, I store it in a cool, dark place to prolong the shelf life of the oil.

—Susan Evans, Martha's Vineyard, Massachusetts

Hold the anchovies

One day, in the midst of a Caesar salad craving, I realized that we were out of anchovies for the dressing. As I scoured my refrigerator for a substitute, I spied a bottle of fish sauce, and voilà! A few drops of the fish sauce, which is made from fermented anchovies, made a fabulous Caesar dressing, and my craving was satisfied.

—Rosemary Love, North Vancouver, British Columbia

Creative potato ricer

I adore potatoes, especially when mashed or in gnocchi. But due to limited kitchen space, I don't have room for a potato ricer. Instead, I press cooked potatoes through a small-holed colander with a rubber spatula with very satisfactory results.

—Jennifer Charlton, Fountain Valley, California

TOO GOOD TO FORGET

From *Fine Cooking* #20

Cut a cake in small portions

At a dessert party, guests may wish to sample many tarts and cakes, so they may want only a small serving of each. A good way to deal with this is a traditional Scandinavian technique: Cut a cylinder from the center of a round cake, using a small pot lid or saucer as a guide. Cut the outside ring into wedges about 1½ inches wide. When the outside of the cake is gone, you're left with a smaller round cake for tea time, another use, or more small pieces.

—Lilia Dvarionas, Kanata, Ontario ♦



**FORGET LAST NIGHT'S
WINE. YOU PROBABLY
ALREADY DID.**

Forgettable wines are so yesterday. For something a little bolder, pour yourself some Ravenswood. Our wines are complex, vivid and expressive.

And above all, memorable.



RAVENSWOOD
NO WIMPY WINES





The Fine Cooking
*Holiday
Party Guide*

Open House for a Crowd

The big buffet: It's as easy as two do-ahead mains and a grab bag of sides

BY KATE HAYS





Yes, you can pull off this impressive buffet for 24, featuring a slow-roasted ham, salmon, and crowd-pleasing favorites like biscuits, broccoli, and potatoes.

If you're cooking for a crowd, I have three words of advice: open house buffet. Give guests a window of time to drop by, start with a festive cocktail, and fill your biggest table with scrumptious dishes that are mostly make-ahead. The result is an elegant yet low-key party that takes the stress out of entertaining.

As a party pro, I've developed a foolproof strategy for building a crowd-friendly buffet. I always suggest that people start with a couple of main dishes that taste great at room temperature, supplement them with simple side dishes, and then fill out the table with store-bought extras that you arrange on your own serving dishes. Festive yet relaxed, this buffet allows you to leave the kitchen and enjoy your own party.



Buffet for 24

PEAR SIDECAR



BOURBON-ORANGE-GLAZED HAM



PINEAPPLE-BOURBON CHUTNEY



HERB-BUTTERMILK-MARINATED
SALMON WITH CUCUMBER SALAD



ROASTED FINGERLING POTATOES



BROCCOLI WITH SPICY
GREMOLATA



Filling out the buffet

SPICED OR CANDIED MIXED NUTS*

Cashews, almonds, walnuts, hazelnuts

CRUDITÉ PLATTER

Baby and heirloom varieties of carrots, celery, green beans, cucumbers, and radishes served with a buttermilk and fresh herb dip*

BISCUITS*

Offer ham sandwiches with orange-maple mustard and horseradish cream (recipes on p. 50)

CHEESE PLATE

Camembert, Roquefort, fresh chèvre, Parmigiano-Reggiano, and other varieties along with fresh figs, grapes, dried apricots, and fig-almond cake

DESSERT

Make it easy on yourself by letting guests contribute cookies and other bite-size sweets

Wine suggestions

A vibrant Sauvignon Blanc with citrus and herb notes, like the 2006 Geyser Peak, California (\$10) and a robust, youthful Zinfandel, like the Rosenblum Vintner's Cuvée XXX, California (\$11)

*Visit FineCooking.com for recipes



Pear Sidecar

Serves two.

½ cup pear brandy
(like Poire Williams)

¼ cup triple sec
(like Cointreau)

2 Tbs. fresh lime juice

2 thin strips lime zest

Combine the brandy, triple sec, and lime juice in a cocktail shaker and fill with ice. Shake well and strain into two chilled martini glasses. Twist the lime zest into spirals and drop one in each glass.

Bourbon-Orange-Glazed Ham

Serves twenty-four.

¾ cups high-quality orange marmalade
¼ cup pure maple syrup
¼ cup whole-grain mustard
¼ cup bourbon or dark rum
2 Tbs. fresh lemon juice
Kosher salt and freshly ground black pepper
1 smoked half-ham, preferably a bone-in butt half (8 to 9 lb.), trimmed of skin and excess fat

In a medium bowl, mix the marmalade, maple syrup, mustard, bourbon or rum, and lemon juice. Season to taste with salt and pepper.

Position a rack in the lower third of the oven and heat the oven to 325°F. Brush the ham all over with ½ cup of the glaze and wrap loosely in foil. Put it on a large rimmed baking sheet and bake until an instant-read thermometer inserted into the center of the ham registers 125°F, 17 to 19 minutes per pound, for a total of 2¼ to 2¾ hours. (The ham will continue to rise in temperature during the glazing and resting.) Remove the ham from the oven and raise the oven temperature to 425°F. Peel back the foil from the top and sides of the ham; brush the ham with 6 Tbs. of the glaze and return it to the oven. Bake, brushing the ham again after 5 and then 10 minutes, using 6 Tbs. more glaze each time, until the glaze is shiny and golden, about 20 minutes total (keep a close eye on the ham so that the glaze doesn't burn).

Remove the ham from the oven and tent loosely with foil. Let rest at least 20 minutes and up to 2 hours before slicing.

SANDWICH FIXINGS

The glazed ham here also makes great sandwiches. To give your guests that option, add biscuits (store-bought are fine) and these two spreads to the buffet.

Horseradish cream

Mix 2 cups sour cream with ½ cup prepared horseradish (or very finely grated fresh horseradish), 2 tsp. white vinegar, ½ tsp. kosher salt, and ⅛ tsp. freshly ground black pepper. Add more horseradish, salt, or pepper to taste. Refrigerate until serving. Can be made up to 3 days ahead.

Orange-maple mustard

Reserve 3 Tbs. of the marmalade mixture from the Bourbon-Orange-Glazed Ham recipe and mix with 1 cup of grainy mustard.

Pineapple-Bourbon Chutney

Yields about 3 cups.

This sweet-tangy condiment provides a wonderful balance to bites of smoky ham, and it's also delightful on its own.

1 fresh pineapple, peeled, cored, and diced (about 4 cups)
1 large yellow onion, chopped (about 1½ cups)
1 cup packed light brown sugar
¾ cup apple cider vinegar
¼ cup bourbon or dark rum
3 Tbs. finely chopped fresh ginger
1 Tbs. lightly packed finely grated lemon zest
1 Tbs. fresh lemon juice
½ tsp. ground cloves
Kosher salt and freshly ground black pepper

In a 4-quart saucepan over medium-high heat, combine all the ingredients with ¼ tsp. salt and a few grinds of pepper. Bring to a boil and reduce the heat to low. Simmer, stirring occasionally, until most of the liquid has evaporated, about 1¼ hours. Add more salt and pepper to taste.

Make ahead: Can be made up to 3 days ahead and stored in the refrigerator.

Herb-Buttermilk-Marinated Salmon with Cucumber Salad

Serves twenty-four.

The salmon is delicious either warm or at room temperature.

FOR THE SALMON:

2 cups buttermilk
½ cup lightly packed fresh basil leaves, coarsely chopped
½ cup lightly packed fresh cilantro leaves, coarsely chopped
½ cup thinly sliced scallions (about 6 medium scallions)
¼ cup white vinegar
2 Tbs. honey
1 Tbs. ground ginger
Kosher salt and freshly ground black pepper
2 sides of salmon (3 lb. each), skin and pin bones removed

FOR THE CUCUMBER SALAD:

3 large English cucumbers, cut in half lengthwise, seeded, and sliced crosswise (about 9½ cups)
1 large red onion, cut in half and thinly sliced (about 2 cups)
1 cup pitted Kalamata olives, cut in half
1 cup crumbled feta cheese
Kosher salt and freshly ground black pepper

Get a head start

UP TO 3 DAYS AHEAD

- ❖ Make the chutney and horseradish cream
- ❖ Position the buffet table and set with linens, serving platters, utensils, and decorations (candles, flower vases)

4 HOURS BEFORE GUESTS ARRIVE

- ❖ Bake the ham
- ❖ Mix the orange-maple mustard

3 HOURS BEFORE

- ❖ Make the buttermilk marinade and prep the ingredients for the cucumber salad; refrigerate
- ❖ Cook the broccoli and prep the gremolata ingredients

1½ HOURS BEFORE

- ❖ Roast the potatoes

1 HOUR BEFORE

- ❖ Marinate the salmon

½ HOUR BEFORE

- ❖ Roast the salmon

JUST BEFORE SERVING

- ❖ Salt and dress the cucumber salad
- ❖ Mix the gremolata with the broccoli
- ❖ Slice the ham
- ❖ Platter the salmon



Broccoli with
Spicy Gremolata



Bourbon-Orange-Glazed Ham



Roasted Fingerling Potatoes



Cucumber Salad

Marinate and roast the salmon: In a food processor, combine the buttermilk, basil, cilantro, scallions, vinegar, honey, ginger, 1 tsp. salt, and $\frac{1}{8}$ tsp. pepper. Process until smooth, about 30 seconds. Set aside $\frac{3}{4}$ cup for the salad.

Thirty minutes before roasting the salmon, pour the remaining marinade over the salmon in a large rimmed dish and let sit at room temperature. (For the best texture, don't marinate longer than 30 minutes.)

While the salmon is marinating, position a rack in the center of the oven and heat the oven to 400°F. Line a large rimmed baking sheet with foil. When ready to roast the salmon, remove it from the marinade and set on the baking sheet. Bake until just firm to the touch and opaque in the center (use a paring knife to peek), 20 to 25 minutes. Remove from the oven and let rest in the pan for 10 minutes.

Make the salad: In a medium bowl, mix the cucumbers, onion, olives, cheese, and $1\frac{1}{2}$ tsp. salt. Toss with the reserved buttermilk dressing and season to taste with more salt and pepper.

Serve: Use two large spatulas to carefully move the salmon to a platter. Spoon some of the cucumber salad around the salmon and serve the rest in a bowl on the side.

Make ahead: Prep the cucumber salad up to 3 hours ahead, but do not add the salt or dressing until just before serving.

Roasted Fingerling Potatoes

Serves twenty-four.

If you have trouble finding fingerling potatoes, you can substitute baby red-skin potatoes; just cut any large ones in half.

8 lb. small fingerling potatoes, washed and scrubbed, skin on
 $\frac{3}{4}$ cup extra-virgin olive oil
Fine sea salt and freshly ground black pepper
6 Tbs. thinly sliced chives
 $\frac{1}{4}$ cup white truffle oil (optional)

Position racks in the top and bottom thirds of the oven and heat the oven to 425°F. Put two large rimmed baking sheets in the hot oven. In a large bowl, toss the potatoes, olive oil, $1\frac{1}{2}$ tsp. salt, and several grinds of pepper. When the pans are hot, divide the potatoes between the pans in a snug single layer (they should sizzle). Roast for 20 minutes, stirring occasionally, and then rotate the pans. Continue to roast, stirring occasionally, until

they are browned in spots and tender when pierced with a fork, about 40 minutes longer. Return the potatoes to the large bowl, add the chives and truffle oil, if using, and toss. Season to taste with more salt and pepper and pour onto a serving platter (make sure to pour all the oil in the bowl over the potatoes). Keep warm until ready to serve.

Broccoli with Spicy Gremolata

Serves twenty-four.

Traditional gremolata (garlic, parsley, and lemon zest) is given a spicy twist with the addition of crushed red pepper flakes.

1 cup chopped fresh flat-leaf parsley
 $\frac{1}{2}$ cup extra-virgin olive oil
 $\frac{1}{2}$ cup fresh lemon juice
3 Tbs. finely grated lemon zest
1 Tbs. minced garlic
1 tsp. crushed red pepper flakes; more to taste
Kosher salt and freshly ground black pepper
6 lb. fresh broccoli, trimmed and cut into $\frac{1}{2}$ -inch florets

In a large bowl, combine the parsley, olive oil, lemon juice, zest, garlic, pepper flakes, $\frac{1}{2}$ tsp. salt, and a few grinds of pepper.

Bring a large pot of well-salted water to a boil over high heat. Add half of the broccoli and cook until crisp-tender, about 2 minutes. With a slotted spoon or strainer, transfer the broccoli to a colander, rinse with cold water to stop the cooking, and drain again. Repeat with the remaining broccoli. Add the broccoli to the gremolata and toss to combine. Season to taste with salt and pepper and transfer to a serving bowl.

Make ahead: You can prep the gremolata ingredients and cook the broccoli up to 3 hours ahead. Do not mix the gremolata or combine it with the broccoli until just before serving, as the lemon juice will eventually cause the broccoli and parsley to turn a dull green.

Kate Hays is chef-owner of Dish Catering in Shelburne, Vermont. ♦

Building the buffet

- ❖ **START BY CHOOSING A TABLE.** A 6- or 8-foot dining table is a good choice, but you can also push two square tables together or set up two separate round tables.
- ❖ **PULL THE TABLE AWAY FROM THE WALL** so guests can serve themselves from both sides. Don't put the buffet near the front door or you'll create a bottleneck with arriving and departing guests.
- ❖ **STRATEGIZE HOW TO FIT ALL THE FOOD** by putting out empty serving dishes labeled with what they will hold.
- ❖ **STACK PLATES ON ONE END** of the buffet, but put drinks and glasses on a separate table. Guests can't serve themselves while juggling a plate and a glass.
- ❖ **OFFER SILVERWARE AT THE BEGINNING OR END** of the buffet table. It's nice to roll it in a napkin, which makes it easier to manage while carrying a full plate.
- ❖ **ELEVATE SOME DISHES** with cake stands or books stacked under a tablecloth. This creates more room on the table and keeps the overall spread from looking flat.
- ❖ **TWO SERVING UTENSILS** for each dish will keep the buffet line moving.
- ❖ **POSITION CANDLES AND FLOWERS** where they can't be knocked over.

Find an audio slide show that will walk you through building a holiday buffet at finecooking.com/extras





Flaky cheese biscuits



Crudités with buttermilk-herb dip



Cheese and fruit platter



Spiced mixed nuts



dinner with friends

The one party menu
you need for any
night of the season

BY HEIDI JOHANNSEN STEWART

In a month filled with big celebrations (like the other two in this party guide), it can be easy to forget the simple pleasures of having a few friends over for dinner. This hearty, fireside supper is a good reminder. It's easy to pull together and packed with do-ahead tips (the main course gets even better if it spends a couple of days in the fridge). And it's a great excuse to pause, enjoy the season with your favorite people, and cook up some memories.



It's not a party without
something good to drink.
For suggestions, see p. 59.

Chicken, Lemon & Olive Stew

Serves ten to twelve.

Warm, earthy spices infuse this savory stew, and olives and lemon add brightness. It's perfect for casual entertaining because it tastes even better a day or two after it's made.

6 lb. boneless, skinless chicken thighs (about 25 thighs), trimmed of excess fat

Kosher salt and freshly ground black pepper

¼ cup extra-virgin olive oil

3 large yellow onions, thinly sliced

8 cloves garlic, crushed and peeled

1 Tbs. ground turmeric

2 tsp. ground cumin

2 tsp. ground coriander

3 small dried red chiles, preferably chile de Arbol, stemmed and crumbled

Two 3-inch cinnamon sticks

2 fresh bay leaves or 1 dried

1 quart lower-salt chicken broth

Finely grated zest and juice of 4 lemons

2 cups canned chickpeas, rinsed and drained

2 cups small pitted green olives, such as picholine or manzanilla

Saffron Couscous (see recipe at right)

3 Tbs. chopped fresh cilantro or mint

Season the chicken all over with 2 tsp. salt and 2 tsp. pepper. Heat the oil in an 8-quart Dutch oven over medium-high heat. Working in batches so as not to crowd the pan, brown the chicken well all over, about 3 minutes per side, transferring each batch to a plate or bowl—it'll take about 4 batches and 24 minutes total to brown all the chicken. The bottom of the pan will be brown, but that's OK.

Reduce the heat to medium, add the onions and garlic and cook, stirring occasionally until the onions are softened and golden brown, 5 to 6 minutes. Add the turmeric, cumin, coriander, chiles, cinnamon sticks, and bay leaves and cook, stirring constantly, until fragrant, about 1 minute more. Add the chicken broth, lemon zest, and ½ cup of the lemon juice. Cover and simmer over medium-low heat for 30 minutes.

Return the chicken and any accumulated juices to the pot. Carefully stir in the chickpeas and olives. Increase the heat to medium high and simmer uncovered, stirring occasionally, until the sauce has thickened somewhat and the chicken is cooked through, 6 to 8 minutes more. Stir in 1 Tbs. of the remaining lemon juice and season to taste with salt and pepper. Serve over the Saffron Couscous, sprinkled with the cilantro or mint.

Make ahead: This stew can be prepared and refrigerated up to 3 days ahead or frozen up to 1 month in advance. Reheat gently over medium-low heat, adding ½ cup water if the stew seems too thick.

Saffron Couscous

Serves ten to twelve.

Baking the couscous helps it cook evenly and frees up your stovetop too.

3 cups (1½ lb.) couscous

3 cups lower-salt chicken broth

4 Tbs. unsalted butter

½ tsp. saffron threads, crumbled

Kosher salt

¼ cup extra-virgin olive oil

Position a rack in the center of the oven and heat the oven to 350°F. Put the couscous in a 9x13-inch baking dish; set aside.

In a small saucepan, heat the chicken broth, butter, saffron, and 1 tsp. salt over medium-high heat until the butter is melted and the broth is hot. Pour the mixture over the couscous and mix well.

Cover the baking dish with foil and bake until the liquid has been absorbed by the couscous, 10 to 12 minutes. Let sit at room temperature, covered, for 5 minutes. Drizzle the olive oil over the couscous. Using a fork or your fingers, gently mix to coat the couscous in oil and break apart any clumps. Transfer to a serving dish. If not serving immediately, loosely cover the dish and keep warm for up to 30 minutes.

Easy Dinner for 12

Chicken, Lemon & Olive Stew



Saffron Couscous



Arugula, Carrot & Celery Root Salad with Almonds



Ginger Crème Brûlée



Arugula, Carrot & Celery Root Salad with Almonds

Serves ten to twelve.

This salad has everything going for it—spicy arugula, sweet grated carrots and celery root, crunchy almonds—all topped off with a vibrant honey-mustard vinaigrette.

2 Tbs. apple cider vinegar

2 Tbs. honey

1 tsp. Dijon mustard

6 Tbs. extra-virgin olive oil

Kosher salt and freshly ground black pepper

6 medium carrots (1 lb.)

1 medium celery root ($\frac{3}{4}$ to 1 lb.)

6 lightly packed cups baby arugula (about 6 oz.)

$\frac{3}{4}$ cup sliced almonds, toasted

$\frac{1}{3}$ cup chopped fresh cilantro

In a small bowl, whisk the vinegar, honey, and mustard. Whisk in the oil and season with $\frac{1}{2}$ tsp. salt and a few grinds of pepper.

Peel and trim the carrots and celery root and then grate them in a food processor fitted with a medium grating disk. Transfer to a large bowl. Add the arugula, half of the almonds and half of the cilantro; toss with the vinaigrette. Season to taste with salt and pepper. Sprinkle with the remaining almonds and cilantro and serve.

Make ahead: You can make the dressing and prep the almonds and arugula up to a day ahead. Grate the carrots and chop the cilantro an hour or two ahead, but grate the celery root shortly before serving, as it may oxidize and turn brown if done earlier.



Ginger Crème Brûlée

Serves twelve.

Rich and creamy, these gingery custards can be prepared and baked a day or two ahead, but wait until you're ready to serve them to caramelize the sugar topping. You'll need a mini blowtorch for this step; see *Where To Buy It* on p. 104.

4 cups heavy cream
¼ cup plus 2 Tbs. minced fresh ginger
¾ cup plus 2 Tbs. granulated sugar
1 Tbs. pure vanilla extract
¼ tsp. table salt
10 large egg yolks

Put the cream, ginger, ¼ cup of the sugar, the vanilla, and salt in a medium saucepan and bring to a simmer over medium-high heat, stirring until the sugar dissolves. Cover, remove from the heat, and steep for 20 minutes.

Position a rack in the center of the oven and heat the oven to 350°F. Bring a kettle of water to a boil. Put twelve 4-oz. ramekins or teacups in a roasting pan or baking dish that's at least as deep as the ramekins.

In a medium bowl, whisk the yolks and ¼ cup of the sugar until smooth and combined. Lightly whisk about ½ cup of the warm cream mixture into the yolk mixture and then gradually whisk in the remaining cream mixture. Stir rather than whip with the whisk—you don't want a frothy mixture, or the baked custards will have a foamy-looking surface. Strain the mixture through a fine sieve into a large Pyrex measuring cup or a heatproof bowl with a spout.

Divide the custard among the ramekins. Slowly pour hot water from the kettle into the baking pan (don't get any water in the ramekins) until it comes about two-thirds of the way up the sides of the ramekins. Carefully transfer the pan to the oven and bake until the custards are set around the edges but still slightly jiggle (like Jell-O) in the center, 30 to 35 minutes. Transfer the ramekins to a cooling rack and let cool at room temperature for 30 minutes. Then refrigerate the custards uncovered. Once the custards are refrigerator-cold, wrap each ramekin with plastic wrap. Refrigerate for at least 3 hours or up to 2 days before proceeding.

To serve, sprinkle 1 ½ tsp. of the remaining sugar evenly over each custard. Wipe any sugar off the rim of the ramekins. Light a mini blowtorch and hold the flame 2 to 3 inches from the top of the custard, slowly gliding it back and forth over the surface until the sugar melts and turns a deep golden brown. Allow the sugar to cool and harden for a few minutes, and then serve immediately.

Heidi Johanssen Stewart is a food editor, recipe developer, and food stylist living in Brooklyn, New York, with her husband and 3-year-old son. ♦



See a video on making
a brûlée topping at
finecooking.com/extras

Good ideas for what to drink

For this menu, master sommelier Tim Gaiser suggests two bottles: a rich Mediterranean white wine with vivid citrus and mineral notes, like the 2007 Domaine Sigalas Assyrtiko, Santorini (\$22) and a full-bodied Sicilian red with spicy cherry/plum fruit and savory earth notes, like the 2006 Planeta Cerasuolo di Vittoria, Sicily (\$26).

For a nonalcoholic pairing, the complex, not-too-sweet herbal flavors of Fentiman's botanically brewed beverages are a perfect match. In particular, Fentiman's Ginger Beer and Mandarin and Seville Orange Jigger (\$33 for a case of 12) go beautifully with the stew and couscous; see *Where to Buy It*, p. 104.



The Fine Cooking
*Holiday
Party Guide*



Slow-Roasted Beef Tenderloin
with Double-Mushroom Ragoût



A Modern Christmas

All the classics—roast beef and trifle included—get a fresh, new look in this festive holiday dinner

BY SUSIE MIDDLETON

It's all fine and good to say you're not going to get caught up in the holiday madness this year. "No last-minute shopping," you swear. "Only one batch of cookies." And best of all, "I'll keep the meal simple." There's only one problem with this picture: You actually *like* to buy presents, bake cookies, and, well, cook.

Instead, what about a holiday meal that's fun to make and impressive to serve? It's got all the classics you want for the ultimate Christmas dinner (including a juicy roast beef), updated with a stylish, modern flare.

And never mind the 12 days of Christmas. We have an easy plan (see p. 66) that gets you started three days ahead, so you have lots of time to do the cooking—and enjoy your eggnog, too.

Champagne Cosmo

Serves eight.

Sip this festive sparkler—a Champagne twist on a Cosmopolitan—before dinner or while you enjoy the first course.

1½ cups cranberry juice cocktail, chilled
½ cup Grand Marnier
3 Tbs. fresh lime juice
8 thin strips of lime zest (from 2 limes), each about ¼ inch wide and 3 inches long
2 bottles (750 ml) brut sparkling wine or Champagne, chilled

Combine the cranberry juice, Grand Marnier, and lime juice in a small pitcher and mix well. Hold a lime strip over a tall Champagne flute, twist or tie it into a single knot to release the essential oils, and drop the zest into the flute. Repeat with the remaining zest and seven more flutes. Divide the juice mixture equally among the flutes. Top each flute with the sparkling wine (depending on the size of your flutes, you may not need all of the wine). Serve immediately.

Crab & Scallion Stuffed Shrimp

Serves eight.

For this recipe, avoid shrimp that's already been deveined; because it's been slit down the back, it can't be butterflied properly.

3½ Tbs. unsalted butter; more for the baking sheet
⅓ cup thinly sliced scallions (white and light-green parts only; from 5 to 6 scallions)

Kosher salt
½ tsp. Worcestershire sauce
Two drops Sriracha hot sauce (or other Asian chile sauce)
⅓ cup mayonnaise
2 Tbs. coarsely chopped fresh parsley, plus 20 whole leaves or small sprigs
1½ tsp. fresh lemon juice
1 tsp. finely grated lemon zest
½ tsp. Dijon mustard
Freshly ground black pepper
½ lb. backfin crabmeat, drained and picked over for shells
1¼ cups fine fresh breadcrumbs
16 jumbo shrimp (16 to 20 per lb.), butterflied (see From our Test Kitchen, p. 92)
1 small head frisée lettuce, torn into bite-size pieces
1½ tsp. extra-virgin olive oil

Make the stuffing: In a small saucepan, melt 2 Tbs. of the butter over medium-low heat. Add the scallions and a pinch of salt and cook, stirring, until softened, 3 to 4 minutes (don't brown). Take the pan off the heat and stir in the Worcestershire sauce and hot sauce. Cool to room temperature.

In a medium bowl, combine the mayonnaise, 1 Tbs. of the chopped parsley, 1 tsp. of the lemon juice, the lemon zest, the mustard, ¼ tsp. salt, and a few grinds of pepper. Stir in the cooled scallion mixture. Add the crab and mix gently but thoroughly.

In a 10-inch skillet, melt the remaining 1½ Tbs. butter over medium heat. Add the breadcrumbs and cook, stirring, until light golden brown, about 4 minutes. Transfer to a medium bowl and mix in the remaining 1 Tbs. chopped parsley and ¼ tsp. salt.

Stuff the shrimp: Line a rimmed baking sheet with parchment and rub lightly with butter. Arrange the butterflied shrimp on the baking sheet. Using a spoon or your hands, mound a heaping tablespoon of the crab mixture onto each shrimp. Sprinkle and pat the breadcrumbs over the crab. (This will be messy; don't worry if there are crumbs on the baking sheet.) Flip the tail of each shrimp up and over the crab.

Bake the shrimp: Position a rack in the center of the oven and heat the oven to 400°F. Bake until the shrimp are cooked through, the crabmeat is hot, and the crumbs are golden brown, 12 to 14 minutes.

While the shrimp are in the oven, toss the frisée and the whole parsley leaves with the remaining ½ tsp. lemon juice, the olive oil, and a pinch of salt. On 8 small plates, arrange a small pile of the salad and two shrimp. Serve right away.

Make ahead: You can butterfly the shrimp, make the stuffing and breadcrumb topping, and stuff the shrimp up to a day ahead. If stuffing ahead, don't top with the crumbs or flip up the tails until ready to bake. Cover and refrigerate the shrimp and stuffing; store the crumbs airtight at room temperature. Remove the stuffed shrimp from the fridge while the oven is heating.

Christmas Dinner for 8

Champagne Cosmo



Crab & Scallion Stuffed Shrimp



Slow-Roasted Beef Tenderloin
with Double-Mushroom Ragoût



Lemon-Thyme Spinach



Individual Savory Horseradish
Bread Puddings



Ginger Cake Trifles with
Caramelized Apples, Cranberries
& Whipped Cream



What to drink:

1995 Château Simard,
Saint-Emilion (\$38)
or for a splurge, 2002 Seña,
Aconcagua, Chile (\$80)

Slow-Roasted Beef Tenderloin with Double-Mushroom Ragoût

Serves eight.

Roasting the beef at a low temperature cooks the meat slowly and evenly and gives you time to finish preparing the other dishes.

2 Tbs. extra-virgin olive oil
2 tsp. coarsely chopped fresh thyme
2 tsp. minced garlic
Kosher salt and freshly ground black pepper
4-lb. beef tenderloin roast, preferably from the thicker end, trimmed of silver skin and chain (see From Our Test Kitchen, p. 92)
1 recipe Double-Mushroom Ragoût (see recipe below)

Position a rack in the center of the oven and heat the oven to 250°F.

In a small bowl, combine the olive oil, thyme, garlic, 1 tsp. salt, and several generous grinds of black pepper. Put the tenderloin on a heavy-duty rimmed baking sheet or in a small roasting pan and rub the oil mixture all over it.

Roast the tenderloin until an instant-read thermometer inserted in the thickest part reads 130°F for medium rare, about 1 hour. Transfer to a carving board, tent with foil and let rest for at least 20 minutes before serving.

Cut the tenderloin crosswise into 1/2-inch slices. Serve with the ragoût.

Make ahead: You can season the tenderloin up to 6 hours ahead and refrigerate.

Double-Mushroom Ragoût

Yields 2 to 2½ cups.

1 oz. dried porcini mushrooms (about 1 cup)
3 Tbs. unsalted butter
2 Tbs. extra-virgin olive oil
20 oz. cremini (baby bella) mushrooms, sliced ¼ inch thick
Kosher salt
⅓ cup finely chopped shallot
⅓ cup dry Marsala
1 Tbs. coarsely chopped fresh thyme
¾ cup heavy cream; more for reheating
Freshly ground black pepper
2 Tbs. chopped fresh parsley

Soak the porcini in 1½ cups very hot water, stirring occasionally, until they're rehydrated, about 20 minutes. With a slotted spoon, transfer them to a cutting board and chop coarsely. Strain the soaking liquid through a coffee filter into a small bowl and set aside.

In a 10-inch straight-sided sauté pan, heat 2 Tbs. of the butter with the olive oil over medium heat. Add the cremini and 1 tsp. salt and cook, stirring occasionally, until the

mushrooms have softened and released their liquid, 5 to 8 minutes. Increase the heat to medium high and cook, stirring more frequently, until the mushrooms are shrunk and very well browned, 8 to 10 minutes more.

Reduce the heat to medium, add the shallots and the remaining 1 Tbs. butter and cook, stirring, until the shallots are softened, 1 to 2 minutes. Add the Marsala, thyme, porcini, and ¼ cup porcini-soaking liquid (reserve the remaining soaking liquid if making ahead). Cook and stir until most of the liquid evaporates, 1 to 2 minutes. Add the cream and cook until reduced to a saucy consistency, 1 to 2 minutes. Stir in the parsley and season to taste with salt and pepper.

Make ahead: You can make and refrigerate the ragoût up to 2 days ahead. Just before serving, reheat it in a medium saucepan over medium heat. Stir in 1 or 2 Tbs. of the reserved mushroom-soaking liquid and 1 or 2 Tbs. heavy cream, letting both reduce slightly until the ragoût is just loose and saucy enough to spoon around the tenderloin. Stir in the parsley.

Lemon-Thyme Spinach

Serves eight.

A generous amount of lemon zest adds a touch of brightness to sautéed spinach.

6 Tbs. unsalted butter, softened
4 tsp. coarsely chopped fresh thyme
2 tsp. lightly packed finely grated lemon zest
½ tsp. minced garlic
Kosher salt
2 lb. stemmed spinach (from 2½ lb. bagged spinach or 5 lb. bunched spinach; see From Our Test Kitchen, p. 92)

In a small bowl, combine the butter, thyme, lemon zest, garlic, and a generous pinch of salt and mash with a fork or spoon until well blended.

Put several large handfuls of the spinach in a 12-inch nonstick stir-fry or sauté pan. Season with ½ tsp. salt. Turn the heat to medium high and cook, stirring frequently, until the spinach is mostly wilted, 1 to 2 minutes. Add another few handfuls of spinach and another ½ tsp. salt, and continue to cook, tossing, until wilted. Repeat until all of the spinach is wilted. Turn off the heat, but leave the pan on the burner. Add the butter mixture and toss just until it melts and coats the spinach. Season to taste with salt and serve immediately.

Make ahead: You can make the butter mixture up to 2 days ahead (cover and refrigerate), and you can wilt the spinach up to 2 hours before dinner. Reheat it gently with the butter before serving.

Individual Savory Horseradish Bread Puddings

Yields 12 individual puddings.

For this menu, you will need only 8 puddings, but you'll have 4 extra for anyone who wants seconds.

2 tsp. unsalted butter, softened
1¼ cups heavy cream
6 large eggs, at room temperature
¼ cup prepared white horseradish
Kosher salt and freshly ground black pepper
3 cups small-diced white sandwich bread, such as Pepperidge Farm Original (about 5 slices), with crusts
1 cup freshly grated Parmigiano-Reggiano
3 Tbs. thinly sliced fresh chives

Position a rack in the center of the oven and heat the oven to 400°F. Grease a 12-cup nonstick muffin tin with the butter.

In a 4-cup liquid measuring cup, thoroughly whisk the cream and eggs. Whisk in the horseradish, 1 tsp. salt, and a few grinds of pepper and set aside.

Portion half of the bread cubes evenly among the 12 muffin cups. Portion half of the parmigiano and half of the chives evenly among the cups. Repeat with the remaining bread, cheese, and chives.

Whisk the custard again and carefully pour it into the muffin cups, distributing it evenly. Refrigerate for at least 30 minutes.

Bake until the puddings are set and the tops are nicely browned and puffed, 18 to 22 minutes. Let cool in the pan for 20 minutes. Carefully remove the puddings from the pan, running a paring knife around the edge of the puddings if they stick.

Make ahead: The puddings can be assembled and refrigerated up to 6 hours before baking. They can also be baked a day ahead, refrigerated, and reheated, wrapped in foil, in a low oven.



Beef Tenderloin with
Double-Mushroom Ragoût,
Lemon-Thyme Spinach, and Savory
Horseradish Bread Pudding

The Three Days of Christmas

No, you don't need 12 days. Here's a three-day plan that takes you from start to finish with ease.

3 days ahead

- ❖ Do the shopping, including wine and Champagne
- ❖ Buy decorations and centerpiece

2 days ahead

- ❖ Make ragoût and lemon-thyme butter
- ❖ Choose wine glasses, trifle glasses, and plates
- ❖ Stem and wash spinach

1 day ahead

- ❖ Stuff shrimp
- ❖ Make and bake bread puddings, if planning to reheat
- ❖ Make cake and apple mixture for trifles
- ❖ Set table and decorate room

Christmas day

In the morning:

- ❖ Assemble bread puddings (if not already made)
- ❖ Trim tenderloin, season, and refrigerate

Up to 2 hours before serving:

- ❖ Whip cream and assemble trifles
- ❖ Wilt spinach
- ❖ Prepare juice mixture for cocktail
- ❖ Roast beef, tent, and let rest
- ❖ Bake bread puddings (if not already cooked)
- ❖ Pour yourself a glass of wine (!)

Just before serving:

- ❖ Finish cocktails
- ❖ Bake shrimp
- ❖ Reheat ragoût and sides

Ginger Cake Trifles with Caramelized Apples, Cranberries & Whipped Cream

Serves eight.

While these trifles are delicious made with warm gingerbread and warm apples, they are equally good made a few hours ahead and chilled, which makes serving dessert a snap.

FOR THE APPLES AND CRANBERRIES:

3 Tbs. unsalted butter
1½ lb. Granny Smith apples (about 4 small), peeled and cut into large dice
Kosher salt
1½ cups fresh (or frozen) cranberries
½ cup pure maple syrup
¼ tsp. ground cinnamon
2 Tbs. finely chopped crystallized ginger

FOR THE WHIPPED CREAM:

1½ cups heavy cream, chilled
1 tsp. pure vanilla extract
2 Tbs. granulated sugar

1 recipe Ginger Cake (opposite)

Cook the apples and cranberries: In a 10-inch straight-sided skillet, melt the butter over medium-high heat. Add the apples and ¼ tsp. salt and cook, stirring occasionally at first and then more frequently, until the apples are nicely browned and tender, about 10 minutes. Add 3 Tbs. water to the pan, remove it from the heat, and stir to incorporate some of the brown bits from the bottom of the pan.

Add half of the cranberries, the maple syrup, cinnamon, a pinch of salt, and 2 Tbs. water. Bring to a boil over medium-high heat, lower the heat to medium low, and simmer until the syrup has thickened a little and most of the cranberries have popped, about 2 minutes. Add the other half of the cranberries and simmer until about half of the new cranberries have popped, 2 to 3 minutes more. Take the pan off the heat and stir in the ginger. Let cool to room temperature.

Make the whipped cream: Using a chilled bowl and beaters, whip the heavy cream and vanilla with a hand-held or stand mixer on medium speed until it begins to thicken, about 1 minute. Slowly sprinkle in the sugar and continue whipping until soft peaks form, another 1 to 2 minutes. Refrigerate if not using right away.

Find a shopping list for
this menu at
finecooking.com/extras

Assemble: Using a serrated knife, cut the ginger cake into $\frac{3}{4}$ -inch cubes. Portion about half of the cake among eight 10-ounce glasses. Portion about half of the whipped cream among the glasses, spooning it over and around the cake, and top with about half of the apple mixture. Repeat with another layer of cake, whipped cream, and apples. (You may have some leftover cake.)

Make ahead: The apple mixture can be made a day ahead and refrigerated (return it to room temperature before using). The cream can be whipped an hour before using. The trifles can be assembled and refrigerated up to 2 hours ahead.

Ginger Cake

Yields one 8x8-inch cake; serves eight.

This cake is very much like a traditional gingerbread, except that it's made with buttermilk and is extra tender and moist.

4 oz. ($\frac{1}{2}$ cup) unsalted butter, at room temperature; more for the pan
 $6\frac{3}{4}$ oz. ($1\frac{1}{2}$ cups) unbleached all-purpose flour
2 tsp. ground ginger
1 tsp. ground cinnamon
 $\frac{1}{2}$ tsp. baking soda
 $\frac{1}{4}$ tsp. ground cloves
 $\frac{1}{4}$ tsp. table salt
1 Tbs. minced fresh ginger
 $\frac{1}{4}$ cup granulated sugar
 $\frac{1}{4}$ cup packed dark brown sugar
1 large egg, at room temperature
 $\frac{1}{2}$ cup unsulfured mild molasses
 $\frac{1}{2}$ cup buttermilk, at room temperature

Position a rack in the center of the oven and heat the oven to 350°F. Butter the sides of an 8x8-inch square cake pan and line the bottom of the pan with parchment. In a medium bowl, mix the flour, ground ginger, cinnamon, baking soda, cloves, and salt. Set aside.

Using a hand mixer or a stand mixer fitted with the paddle attachment, beat the butter on medium speed until light and fluffy, about 1 minute. Add the fresh ginger and mix until just combined. Add both sugars and beat on medium speed until well combined and fluffy, about 1 minute. Stop the mixer and scrape down the sides of the bowl. Add the egg and mix on medium speed until well combined. Turn the mixer to low and slowly add the molasses. Add about one-third of the dry ingredients and mix until just combined. Add one-third of the buttermilk and mix until just combined. Add the remaining dry and wet



ingredients in four more additions, finishing with the buttermilk and mixing until just combined after each addition. Scrape the batter into the cake pan and spread it evenly.

Bake the cake until a skewer inserted into the center comes out clean, 30 to 35 minutes. Let the cake cool completely in the pan, at least an hour.

Make ahead: The cake can be made a day ahead and stored at room temperature.

Susie Middleton is editor at large for Fine Cooking. ♦

One Master Recipe,
Three
Irresistible

Coffee Cakes



BY CAROLE WALTER

Every cook needs to know how to make a killer sour cream coffee cake, and this is that one recipe. It bakes up moist and buttery and looks impressive to boot. I have yet to serve this cake and be greeted with anything but raves—and crumb-filled plates thrust my way, with requests for another wedge.

As delectable as it is, this cake is not difficult. It hinges on three important techniques (see below), and it needs no icing. It also lends itself to variation, which means you get the bonus of adding three cakes to your repertoire with this one classic recipe.

Good to know

Master these three key techniques, and impressive results are guaranteed.



Layering the batter and filling

Layers are key to this cake's great flavor and sublime appearance. There are four layers of batter and three of filling. Using a large soup spoon for the batter, start by smoothing it to the sides of the pan and then work towards the center tube. Don't lift the spoon, or you'll disturb the filling.



Marbling the batter

Once the layers are complete, run a table knife through the batter in two circles around the tube, spacing them about an inch apart, without lifting up the blade. This distributes the filling but still keeps it clearly defined.



Forming the streusel

For the topping, form streusel clumps by squeezing the mixture together and breaking the mass into smaller pieces to sprinkle evenly over the top of the batter. Press the streusel lightly into the batter.

Sour Cream Coffee Cake with Toasted Pecan Filling

Serves sixteen.

1 Tbs. softened unsalted butter

FOR THE STREUSEL TOPPING:

2 oz. (4 Tbs.) unsalted butter

3 oz. ($\frac{2}{3}$ cup) all-purpose flour

**$\frac{1}{4}$ cup toasted pecans,
coarsely chopped**

2 Tbs. granulated sugar

2 Tbs. light brown sugar

$\frac{1}{2}$ tsp. ground cinnamon

$\frac{1}{4}$ tsp. baking powder

$\frac{1}{4}$ tsp. table salt

FOR THE FILLING:

1 cup toasted pecans

3 Tbs. granulated sugar

3 Tbs. light brown sugar

$1\frac{1}{2}$ tsp. ground cinnamon

**1 cup Dutch-processed or natural
cocoa powder**

FOR THE CAKE:

$11\frac{1}{4}$ oz. (3 cups) sifted cake flour

$1\frac{1}{2}$ tsp. baking powder

1 tsp. baking soda

$\frac{3}{4}$ tsp. table salt

**10 oz. ($1\frac{1}{4}$ cups) unsalted butter,
slightly softened**

**$11\frac{1}{2}$ oz. ($1\frac{2}{3}$ cups) superfine sugar
(see sidebar on sugar, opposite)**

4 large eggs

2 tsp. pure vanilla extract

16 oz. (2 cups) sour cream

Position a rack in the center of the oven and heat the oven to 350°F (325°F if using a dark nonstick pan). Generously butter a 10-inch tube pan with a removable bottom.

Make the topping: In a 2-quart saucepan, heat the butter over medium heat until almost melted. Remove from the heat and cool to tepid. In a medium bowl, combine the flour, pecans, both sugars,

cinnamon, baking powder, and salt and stir with a fork. Add the flour mixture to the butter and stir until evenly moistened and crumbly.

Make the filling: In a food processor, pulse the pecans, both sugars, cinnamon, and cocoa 4 to 6 times to combine and chop the pecans.

Make the cake: In a medium bowl, whisk the flour, baking powder, baking soda, and salt. In the bowl of a stand mixer fitted with the paddle attachment, beat the butter on medium speed until smooth and creamy, 1 to 2 minutes. Add the sugar slowly, beating until combined. Scrape the bowl. Beat in the eggs one at a time, blending each one completely before adding the next. Scrape the bowl and blend in the vanilla. On low speed, alternate adding the dry ingredients and the sour cream, adding the flour in four parts and the sour cream in three parts, beginning and ending with the flour, and scraping the bowl as needed.

Layer and marble the batter and filling: Spoon 2 generous cups of the batter into the prepared pan. Smooth with the back of a soup spoon, spreading the batter to the side of the pan first and then to the center. Sprinkle about $\frac{1}{2}$ cup of the filling evenly over the batter. Cover the filling with about 2 cups of batter, dropping dollops around the pan and smoothing with the spoon. Sprinkle another $\frac{1}{2}$ cup

filling evenly over the batter and cover with 2 more cups batter. Layer on the remaining filling and then the remaining batter. (You'll have four layers of batter and three layers of filling.) Insert a table knife 1 inch from the side of the pan straight into the batter going almost to the bottom. Run the knife around the pan two times, without lifting up the blade, spacing the circles about 1 inch apart. Smooth the top with the back of the soup spoon.

Top and bake the cake: Take a handful of the streusel crumbs and squeeze firmly to form a large mass. Break up the mass into smaller clumps, distributing the streusel evenly over the batter. Repeat with the remaining streusel. Press the streusel lightly into the surface of the cake.

Bake until the top of the cake is golden brown, the sides are beginning to pull away from the pan, and a wooden skewer inserted into the center of the cake comes out clean, 70 to 75 minutes. Transfer to a wire rack and let cool for at least an hour before removing from the pan.

For tips on turning out the cake, see From Our Test Kitchen, p. 92.

Make ahead: This cake keeps at room temperature, well wrapped or under a cake dome, for up to 5 days; you can freeze it for up to 3 months.



Variations

Follow the directions for preparing the Sour Cream Coffee Cake at left, with these modifications:

Chocolate Ripple

½ cup toasted pecans
6 oz. coarsely chopped
bittersweet chocolate
3 Tbs. granulated sugar
3 Tbs. light brown sugar
3 Tbs. Dutch-processed
or natural cocoa powder

Prepare the streusel topping from the main recipe without any changes. Substitute the ingredients above for the filling ingredients, and pulse them in a food processor until the chocolate is finely chopped, 12 to 14 pulses. Reserve ½ cup as an additional topping and proceed with the layering instructions, using one-third of the remaining mixture for each filling layer. After topping the batter with the streusel crumbs, clump the reserved chocolate mixture together with your hands and sprinkle over the streusel, pressing lightly. Bake as directed.

Ginger & Marcona Almonds

1 cup coarsely chopped salted
Marcona almonds
½ tsp. of ground ginger
3 Tbs. granulated sugar
3 Tbs. light brown sugar
⅛ tsp. freshly ground nutmeg
½ cup of very finely chopped
crystallized ginger

Prepare the streusel topping from the main recipe, substituting ¼ cup of the almonds for the pecans and the ground ginger for the cinnamon. Substitute the remaining ingredients above for the filling ingredients: Pulse the remaining ¾ cup almonds with both sugars and the nutmeg in a food processor until the almonds are finely ground, 10 to 12 pulses. Empty the mixture into a medium bowl and mix in the crystallized ginger. Proceed with the layering and baking instructions, using one-third of the filling for each layer.



The sugar secret

It may seem silly that I call for three types of sugar in this recipe (superfine, granulated, and light brown), but there is a reason for each. Superfine is used in the batter, which is dense and doesn't get hot enough in the center during baking to dissolve the larger crystals in granulated sugar. Superfine ensures a fine crumb and lighter texture. You don't have to buy a special package of it, though—make your own by spinning granulated sugar in a food processor until it is as fine as sand. Granulated sugar adds a nice texture to the topping and filling, and the molasses in the brown sugar adds depth of flavor.

The right pan

Key to this cake's success is the pan it's baked in. You need a shiny aluminum tube pan (also known as an angel food cake pan). Don't use a Bundt or a fluted pan, because they have rounded bottoms and are meant for cakes that will be served inverted. Dark nonstick tube pans are not a good choice for a cake like this; because it bakes for more than an hour, overbrowning or burning may result. If that is all you have, reduce the oven temperature by 25°F.

Carole Walter is a master baker and cooking instructor whose most recent cookbook is Great Coffee Cakes, Sticky Buns, Muffins & More. ♦



Smart Cookies

Spices and herbs, nuts and honey, coffee and chocolate—contemporary flavors make the classics new

BY DAVID CROFTON



Lemon-Rosemary Christmas Trees



Orange-Hazelnut Olive Oil Cookies



Chocolate-Mint Thumbprints



Honey Shortbread



Honey-Nut Bars



Mocha Sandwich Cookies



Pine Nut Wedding Cookies



Mocha Sandwich Cookies

Yields about 5 dozen cookies.

Delicate chocolate cookies stack up with a mocha-cream-cheese filling in these sweet little sandwiches.

FOR THE COOKIES:

7½ oz. (1⅓ cups) unbleached all-purpose flour

¾ oz. (¼ cup) Dutch-processed cocoa

½ tsp. baking soda

¼ tsp. table salt

4 oz. (½ cup) unsalted butter, at room temperature

½ cup plus 2 Tbs. granulated sugar

6 Tbs. packed light brown sugar

1 large egg

1 tsp. pure vanilla extract

FOR THE MOCHA FILLING:

1 Tbs. instant espresso

2 oz. (4 Tbs.) unsalted butter, at room temperature

2 oz. (4 Tbs.) cream cheese

6 oz. (1½ cups) confectioners' sugar, sifted

1 tsp. pure vanilla extract

¾ oz. (¼ cup) Dutch-processed cocoa powder, sifted

Make the cookies: In a medium bowl, whisk the flour, cocoa, baking soda, and salt. With a hand mixer or a stand mixer fitted with the paddle attachment, cream the butter and sugars on medium speed until light and fluffy, about 2 minutes. Add the egg and vanilla and continue beating until blended and smooth, about 30 seconds. Reduce the speed to low and slowly add the dry ingredients, mixing until the dough is just combined. Divide the dough in half. Wrap one half of the dough in plastic and refrigerate.

Roll the other half of the dough between two sheets of parchment to an even ⅛-inch thickness. Slide the dough onto a cookie sheet and freeze until cold and firm, about 30 minutes. Repeat with the remaining dough.

Position a rack in the center of the oven and heat the oven to 350°F. Line two cookie sheets with parchment.

Using 1½-inch round cookie cutters, cut out the dough and arrange the rounds 1 inch apart on the prepared sheets. If the dough gets too soft, return it to the freezer for a few minutes. Carefully press the scraps together, reroll, and cut. Repeat with the other half of the dough, and then gather all the scraps together, reroll, and cut one more time.

Bake in batches, two sheets at a time, until the tops look dry, about 6 minutes. Let the cookies cool on their pans for a minute and then let them cool completely on racks.

Make the filling: In a small bowl, dissolve the espresso in 2 Tbs. hot water. Let cool slightly, 5 minutes.

With the mixer, cream the butter and cream cheese on medium speed until light and smooth, about 1 minute. Reduce the speed to low and slowly add half of the sugar, mixing until just combined. Add the coffee mixture and vanilla, and mix until just incorporated. Gradually mix in the remaining sugar and the cocoa. Increase the speed to medium and beat until the filling is light and fluffy, about 1 minute more.

To assemble, transfer the cooled cookies to a work surface, flipping half of them over. With an offset spatula or butter knife, spread a thin layer of the filling onto each turned-over cookie. Set another cookie on top of each filled cookie, pressing gently to spread the filling. The cookies will keep at room temperature for up to 3 days or in the freezer for up to 1 month.

Make ahead: The filling can be made up to 3 days ahead and refrigerated. For the best texture, assemble the sandwiches as close to serving as possible.

Pine Nut Wedding Cookies

Yields about 3 dozen cookies.

2 cups pine nuts, toasted

10 oz. (2¼ cups) unbleached all-purpose flour

½ tsp. table salt

8 oz. (1 cup) unsalted butter, at room temperature

¼ cup granulated sugar

1 tsp. pure vanilla extract

4 oz. (1 cup) confectioners' sugar, sifted

In a food processor, pulse the pine nuts and 1 cup of the flour until finely ground. Add the remaining flour and the salt and pulse to blend.

With a hand mixer or a stand mixer fitted with the paddle attachment, beat the butter and granulated sugar on medium speed until light and fluffy, about 2 minutes. Add the vanilla and mix on medium until combined, about 15 seconds. Reduce the speed to low and gradually add the dry ingredients, mixing until the dough is just combined. Cover with plastic and refrigerate until firm, about 1 hour.

Position racks in the upper and lower thirds of the oven and heat the oven to 350°F. Line two cookie sheets with parchment or nonstick baking liners.

Using your palms, roll heaping tablespoonfuls of the dough into 1½-inch balls. Arrange them 1 inch apart on the lined sheets. Bake until golden around the edges and light golden on top, 19 to 21 minutes, rotating and swapping the sheets halfway through for even baking. Transfer the cookies, still on their parchment, to a rack and let cool for 5 to 10 minutes, or until they have firmed up a bit and are cool enough to handle.

Put the confectioners' sugar in a small bowl. Gently toss the cookies in the sugar to coat; let them cool completely on racks. Toss them again in the sugar. The cookies will keep in an airtight container at room temperature for up to 1 week.



Lemon-Rosemary Christmas Trees

Yields about 3 dozen 3½-inch cookies.

Rosemary gives these holiday cutout cookies a subtle piny touch, and lemon adds brightness.

FOR THE COOKIES:

15 oz. (3⅓ cups) unbleached all-purpose flour
1 tsp. table salt
8 oz. (1 cup) unsalted butter, at room temperature
¾ cup granulated sugar
1 Tbs. finely grated lemon zest
1 Tbs. finely chopped fresh rosemary
1 large egg
1 tsp. pure vanilla extract

FOR THE ICING:

1 large egg white (see note below)
6½ oz. (1½ cups plus 2 Tbs.) confectioners' sugar; more as needed
½ tsp. fresh lemon juice
Decorating sugar or edible dragées (optional)

Make the cookies: In a medium bowl, whisk the flour and salt. With a hand mixer or a stand mixer fitted with the paddle attachment, cream the butter and sugar on medium speed until light and fluffy, about 2 minutes. Mix in the lemon zest and rosemary. Add the egg and vanilla; continue beating until well blended and smooth, about 30 seconds more. Reduce the speed to low and gradually add the dry ingredients. Mix until the dough is just combined; don't overmix. Divide the dough into 2 equal portions.

Roll one half of the dough between two sheets of parchment to an even ⅜-inch thickness. Slide the dough and parchment onto a cookie sheet and refrigerate until firm, about 30 minutes. Repeat with the remaining dough.

Position racks in the upper and lower thirds of the oven and heat the oven to 350°F. Line four cookie sheets with parchment.

Using a 3½-inch (or similar) Christmas tree cookie cutter, cut out the cookies and arrange them 1 inch apart on the cookie sheets. Press the scraps together, reroll, and cut (if the dough becomes too soft to handle,

chill until firm). Repeat one more time and then discard the scraps. Repeat with the remaining dough.

Bake two sheets at a time until the cookies' edges are golden brown, 10 to 12 minutes, rotating and swapping the sheets' positions halfway through for even baking. Cool the cookies on racks.

Make the icing: In a medium bowl, whisk the egg white, sugar, and lemon juice until smooth. If not using immediately, transfer the icing to a small bowl and press plastic wrap directly onto the surface of the icing to prevent it from drying out.

Decorate the cookies: Spoon some of the icing into a small pastry bag with a small (⅜ inch) plain tip. (Or use a small plastic bag and cut a tiny bit off a bottom corner of the bag.) Pipe the icing onto the cookies to outline the rim. (If the icing is too thick to pipe, put it back in the bowl and stir in water, a drop at a time, until it pipes easily but still retains its shape. If the icing is too thin, add confectioners' sugar, 1 tsp. at a time.)

If using decorating sugar or dragées, apply them while the icing is wet. Once the icing is completely dry and hard, store the cookies in airtight containers in the refrigerator for up to 5 days.

Note: The risk of salmonella infection from consuming raw eggs is very low, but you can eliminate it entirely by using pasteurized eggs.





Honey-Nut Bars

Yields 16 bar cookies.

FOR THE CRUST:

Nonstick cooking spray

½ cup whole blanched almonds, toasted

½ cup granulated sugar

11¼ oz. (2½ cups) unbleached all-purpose flour

½ tsp. baking powder

½ tsp. table salt

6 oz. (¾ cup) cold unsalted butter, cut into ½-inch pieces

1 large egg, lightly beaten

FOR THE TOPPING:

¾ cup packed light brown sugar

3 oz. (6 Tbs.) unsalted butter

⅓ cup clover honey

½ tsp. table salt

2 Tbs. heavy cream

3 cups whole unsalted mixed nuts, toasted

Make the crust: Position a rack in the center of the oven and heat the oven to 350°F. Spray a 9x13-inch baking pan with cooking spray and line the bottom with parchment.

In a food processor, finely grind the almonds and sugar. Add the flour, baking powder, and salt and pulse to blend. Add the butter and pulse until it's the size of small peas, 5 to 6 one-second pulses. Add the egg and pulse just until the dough begins to gather into large clumps.

With your fingertips, press the dough into the bottom of the prepared pan and about 1 inch up the sides to form a ¼-inch-thick side crust. Using the tines of a fork, dock the crust evenly all over.

Bake until light golden brown on the edges and the center looks dry, 15 to 20 minutes. Cool the crust on a rack.

Make the topping: Bring the sugar, butter, honey, and salt to a boil in a medium saucepan over medium-high heat, stirring often. Slowly and carefully add the cream and return to a boil. Remove from the heat and carefully add the nuts, stirring to coat. Pour the nut mixture over the crust and spread evenly with a spatula. Tilt the pan to help spread the liquid to the edges and corners. Bake until the topping has just started to bubble slowly in the center, about 20 minutes. Let cool on a wire rack for 10 minutes and then run a knife around the inside edge of the pan to loosen the crust from the sides. Let the bars cool completely.

Invert the pan onto a flat surface and peel off the parchment. Reinvert onto a cutting board and cut into 16 bars with a sharp knife.

The cookies will keep in an airtight container at room temperature for 3 to 5 days.

Orange-Hazelnut Olive Oil Cookies

Yields about 6 dozen cookies.

Reminiscent of biscotti in texture, these not-too-sweet cookies are a perfect dipper for after-dinner coffee.

2 cups toasted and skinned hazelnuts

10 oz. (2¼ cups) unbleached all-purpose flour

1 tsp. baking powder

¼ tsp. table salt

¾ cup plus 2 Tbs. granulated sugar

½ cup extra-virgin olive oil

2 large eggs

Finely grated zest of 2 medium oranges (about 1½ packed Tbs.)

1 tsp. pure vanilla extract

Finely grind the hazelnuts in a food processor. In a medium bowl, whisk the hazelnuts, flour, baking powder, and salt to blend. With a hand mixer or a stand mixer fitted with the paddle attachment, beat the sugar, oil, eggs, zest, and vanilla on low speed until the sugar is moistened, about 15 seconds. Increase the speed to high and mix until well combined, about 15 seconds more (the sugar will not be dissolved at this point). Add the dry ingredients and mix on low speed until the dough has just pulled together, 30 to 60 seconds.

Divide the dough in half. Pile one half of the dough onto a piece

of parchment. Using the parchment to help shape the dough, form it into a log 11 inches long and 2 inches in diameter. Wrap the parchment around the log and twist the ends to secure. Repeat with the remaining dough. Chill in the freezer until firm, about 1 hour.

Position racks in the upper and lower thirds of the oven and heat the oven to 350°F. Line four cookie sheets with parchment or nonstick baking liners.

Unwrap one log of dough at a time and cut the dough into ¼-inch slices; set them 1 inch apart on the prepared sheets. Bake two sheets at a time until light golden on the bottoms and around the edges, about 10 minutes, rotating and swapping the sheets halfway through for even baking. Let cool completely on racks. The cookies will keep in an airtight container at room temperature for up to 1 week.

Make ahead: The unbaked logs of dough may be frozen for up to 1 month.

To skin hazelnuts: Toast the nuts in a single layer on a baking sheet in a 375°F oven until the skins are mostly split and the nuts are light golden brown and fragrant, about 10 minutes. Wrap the hot nuts in a clean dishtowel and let them sit for 5 to 10 minutes. Then vigorously rub the nuts against themselves in the towel to remove most of the skins.





Honey Shortbread

Yields 12 cookies.

Nonstick cooking spray
7½ oz. (1⅔ cups) unbleached all-purpose flour
⅓ cup granulated sugar
6 oz. (¾ cup) cold unsalted butter, cut into 1-inch pieces
3 Tbs. honey
1 tsp. kosher salt

Spray a 9½-inch tart pan with removable bottom with cooking spray.

In a food processor, briefly pulse the flour and sugar. Add the butter and pulse until incorporated and the mixture is sandy and uniform. Press the dough evenly into the prepared pan with your fingers. There will be some loose crumbs around the edges, but most of the dough should be solid and compact. Refrigerate until chilled, least 30 minutes.

Position a rack in the center of the oven and heat the oven to 350°F. Using the tines of a fork, dock the dough evenly all over. Bake the shortbread until golden in the center, 40 to 45 minutes.

Heat the honey in the microwave until warm and liquid but not boiling, about 10 seconds. Pour the honey over the shortbread and spread with a pastry brush over the entire surface. Sprinkle the salt evenly over the honey. Return the pan to the oven and bake for 3 minutes more.

Transfer the pan to a rack and let the shortbread cool slightly, about 15 minutes. While still warm, remove the tart pan ring and cut the shortbread into 12 wedges with a sharp knife. Cool completely before serving or storing. The cookies will keep in an airtight container at room temperature for 1 week.

Chocolate-Mint Thumbprints

Yields about 3 dozen cookies.

FOR THE COOKIES:

5¼ oz. (1 cup plus 2½ Tbs.) unbleached all-purpose flour
¾ oz. (¼ cup) Dutch-processed cocoa
6 oz. (¾ cup) unsalted butter, at room temperature
2 oz. (½ cup) confectioners' sugar, sifted
1½ tsp. pure vanilla extract
¼ tsp. table salt

FOR THE MINT FILLING:

4 oz. (¾ cup) chopped semisweet chocolate (or chocolate chips)
1½ oz. (3 Tbs.) unsalted butter, cut into 6 pieces
Scant ¼ tsp. pure peppermint extract

Make the cookies: Sift the flour and cocoa together into a medium bowl. With a hand mixer or a stand mixer fitted with the paddle attachment, cream the butter and sugar on medium speed until light and fluffy, about 2 minutes. Add the vanilla and salt; continue beating until blended and smooth, about 1 minute more. Add the flour-cocoa mixture and mix on low speed until a soft dough forms, about 1 minute. Chill the dough in the refrigerator until firm enough to roll into balls, 40 to 60 minutes.

Position a rack in the center of the oven and heat the oven to 350°F. Line two cookie sheets with parchment or nonstick baking liners.

Using your palms, roll heaping teaspoonfuls of the dough into 1-inch balls. Arrange them 2 inches apart on the lined sheets. With a lightly floured thumb or index fingertip, press straight down into the middle of each ball almost to the cookie sheet to make a deep well. (Or use the end of a thick-handled wooden spoon.)

Bake one sheet at a time until the tops of the cookies look dry, 8 to 9 minutes. Gently redefine the indentations with the end of a wooden spoon. Let the cookies cool on the sheet for 5 minutes and then let them cool completely on racks.

Make the filling: Put the chocolate and butter in a heatproof bowl set in a wide skillet of almost simmering water. Stir with a heatproof spatula until almost melted, 2 to 4 minutes. Remove the bowl from the heat and stir until melted and smooth, about 30 seconds more. Stir in the mint extract. Let the filling cool, stirring occasionally, until slightly thickened and a bit warmer than room temperature, 30 to 40 minutes. Spoon the filling into a small pastry bag with a small plain tip. (Or use a small plastic bag and cut a tiny bit off a bottom corner of the bag.) Pipe the filling into the center of each cookie. Cool completely before serving or storing. The cookies will keep in an airtight container at room temperature for 4 to 5 days.



David Crofton is the pastry chef and co-owner of One Girl Cookies bakery in Brooklyn, New York. ♦

Soup Suppers

Turn to the pantry for a satisfying one-pot meal

BY LORI LONGBOTHAM



Pasta e Fagioli

The pantry—with a little planning—is a great source of quick weeknight meals. And soup is one of the easiest things to whip up if you have the right ingredients at the ready. The trick is to keep the cupboard, fridge, and freezer stocked so that all you need is on hand—no last minute grocery runs required.

Stock up

With these items in your kitchen, you'll have everything you need to make the soups here, and do a little improvising, too.

In the pantry

Canned or boxed chicken broth
Canned diced tomatoes
Canned beans and dried lentils
Dried herbs and spices
Small pasta shapes like orzo, tubettini, acini de pepe, and ditalini
Quick-cooking grains like rice, pearl barley, and bulgur
Tomato paste
Onions
Garlic
Potatoes
Winter squash

Coconut milk
Thai curry paste
Dried chiles
Chile pastes, hot sauces
Canned chipotle chiles in adobo
Canned roasted green chiles
Dried mushrooms
Canned straw mushrooms
Sun-dried tomatoes

Citrus fruit like lemons, oranges, and limes
Root vegetables like carrots, parsnips, and turnips
Celery
Crème fraîche, sour cream, plain yogurt, and buttermilk
Flavorful oils like chile oil, nut oils, and sesame oil

In the fridge

Hard cheeses like Parmigiano-Reggiano and Pecorino Romano

In the freezer

Homemade vegetable, chicken, and beef broths
Bread (for croutons or for thickening)
Bacon
Shrimp
Small stuffed pastas like raviolini and tortellini
Corn
Peas
Edamame

Pasta e Fagioli

Yields 16 cups; serves eight.

This Italian soup—which has as many variations as there are cooks—is chock full of pasta, beans, and vegetables, making it a hearty one-dish meal.

8 slices bacon, cut crosswise into ¼-inch-wide strips
3 medium red onions, finely chopped
3 medium cloves garlic, minced
½ tsp. dried rosemary
2 quarts lower-salt chicken broth
Two 15½-oz. cans chickpeas, rinsed and drained
14½-oz. can petite-cut diced tomatoes
4 medium carrots, peeled, halved lengthwise, and thinly sliced
3 medium celery ribs with leaves, thinly sliced crosswise
1 slender 3-inch cinnamon stick
Kosher salt and freshly ground black pepper
1 cup tubettini (or other small pasta)
1½ tsp. red-wine vinegar; more to taste
Grated or shaved Parmigiano-Reggiano for garnish

In a 6-quart (or larger) Dutch oven over medium heat, cook the bacon, stirring occasionally, until partially crisp, about 7 minutes. With a slotted spoon, transfer the bacon to a paper-towel-lined plate. Add the onions to the pot and cook, scraping up any browned bits and stirring occasionally, until softened, 6 to 8 minutes. Add the garlic and rosemary and cook, stirring constantly, until fragrant, about 1 minute. Add the chicken broth, chickpeas, tomatoes and their juices, carrots, celery, cinnamon stick, ¾ tsp. salt, ½ tsp. pepper, and 1 cup water. Bring to a boil over high heat; skim any foam as necessary. Reduce the heat and simmer, stirring occasionally, until the carrots and celery are very tender, about 30 minutes.

Meanwhile, cook the tubettini according to the package directions and drain.

Discard the cinnamon stick and add the pasta. Stir in the bacon and vinegar. Season to taste with salt, pepper, and more vinegar. Serve garnished with the Parmigiano-Reggiano.

You can store leftovers in the refrigerator for up to 2 days.

Root Vegetable & Barley Soup with Bacon

Yields 13 cups; serves six to eight.

If you store this for more than a day, the barley will absorb some of the liquid and you'll need to thin it with a little water when you reheat it.

1 oz. dried porcini mushrooms
2 medium cloves garlic
Kosher salt
4 slices bacon, cut in half crosswise
2 medium red onions, chopped
2 small bay leaves
¾ tsp. caraway seeds
½ tsp. dried thyme
Freshly ground black pepper
2 quarts lower-salt chicken broth
5 medium carrots, peeled and cut into small dice
2 medium purple-top turnips, peeled and cut into small dice
2 medium Yukon Gold potatoes, peeled and cut into small dice
¾ cup pearl barley, picked over, rinsed, and drained
4 tsp. fresh lemon juice

In small bowl, soak the mushrooms in 1 cup boiling water for 20 minutes. Remove the mushrooms and pour the liquid through a fine strainer to remove any grit. Reserve the liquid. Rinse the mushrooms, chop them, and set aside.

Chop the garlic, sprinkle it with ¾ tsp. salt, and then mash it to a paste with the side of a chef's knife. Set aside.

In a 6-quart (or larger) Dutch oven, cook the bacon over medium heat until crisp, about 8 minutes. Transfer to a paper-towel-lined plate, crumble when cool, and set aside.

Add the onions and 1 tsp. salt to the bacon fat and cook, stirring occasionally, until softened, 6 to 8 minutes. Stir in the garlic paste, bay leaves, caraway seeds, thyme, and ¼ tsp. pepper and cook, stirring constantly, until fragrant, about 1 minute. Add the chopped mushrooms, mushroom liquid, chicken broth, carrots, turnips, potatoes, barley, and 1½ cups water. Bring to a boil over high heat; skim any foam as necessary. Reduce the heat, cover, and simmer, stirring occasionally, until the barley and vegetables are tender, 20 to 25 minutes. Add the lemon juice, season with salt and pepper, and discard the bay leaves. Serve garnished with the bacon.

You can store leftovers in the refrigerator for up to 2 days.





Root Vegetable &
Barley Soup with Bacon



Spiced Tomato & Red Lentil Soup

Yields about 14 cups; serves eight.

Curry powder and garam masala are both Indian spice blends, which vary in flavor from blend to blend. Experiment to see which you prefer.

3 Tbs. vegetable oil
2 medium yellow onions, chopped
Kosher salt
2 tsp. Madras curry powder or garam masala
2 quarts lower-salt chicken broth or homemade vegetable broth
Two 14.5-oz. cans petite-diced tomatoes
1 lb. (2⅔ cups) dried red lentils, picked over, rinsed, and drained
2 medium celery ribs, cut into small dice
1 medium carrot, peeled and cut into small dice
2 medium cloves garlic, peeled and chopped
⅛ to ¼ tsp. cayenne

Heat the oil in a 6-quart (or larger) Dutch oven over medium heat. Add the onions and a generous pinch of salt and cook, stirring occasionally, until the onions are softened and just starting to brown, 6 to 8 minutes. Add the curry powder or garam masala and cook, stirring constantly, until fragrant, 30 seconds to 1 minute.

Add the broth, tomatoes and their juices, lentils, celery, carrot, garlic, cayenne, ¾ tsp. salt, and 2 cups water. Bring to a boil over high heat, stirring frequently to keep the lentils from sticking; skim any foam as necessary. Reduce the heat and simmer uncovered, stirring occasionally, until the lentils, carrots, and celery are tender, 35 to 40 minutes. Season to taste with salt.

You can store leftovers in the refrigerator for up to 5 days.



Black Bean Soup with Sweet Potatoes

Yields about 14 cups; serves eight.

The sweet potatoes in this soup contrast nicely with the tang of the yogurt and the tartness of the lime. Aniseed lends an unusual hint of licorice flavor.

2 Tbs. vegetable oil
2 medium yellow onions, chopped
3 medium cloves garlic, coarsely chopped
1½ tsp. ground coriander
1 tsp. ground cumin
¼ tsp. aniseed
Freshly ground black pepper
2 quarts lower-salt chicken broth or homemade vegetable broth
Four 15.5-oz. or two 29-oz. cans black beans, rinsed and drained
2 medium sweet potatoes, peeled and cut into medium dice
Kosher salt
½ cup plain yogurt
8 paper-thin lime slices

Heat the oil over medium heat in a 6-quart (or larger) Dutch oven. Add the onions and cook, stirring occasionally, until starting to soften and brown slightly, about 8 minutes. Add the

garlic, coriander, cumin, aniseed, and ¼ tsp. pepper and cook, stirring constantly, until fragrant, about 30 seconds. Add the broth, beans, sweet potatoes, and ¾ tsp. salt and bring to a boil over high heat; skim any foam as necessary. Reduce the heat and simmer, uncovered, stirring occasionally, until the sweet potatoes are tender, about 15 minutes.

Using a slotted spoon, set aside 3 cups of the beans and potatoes. Purée the remaining soup in batches in a blender. Return the solids to the soup and season to taste with salt and pepper. Serve topped with a dollop of the yogurt and a lime slice.

You can store leftovers in the refrigerator for up to 5 days.

Lori Longbotham is a New York-based cookbook author and freelance recipe developer. ♦

The big chill

These soups freeze easily, so they're great instant meals for busy nights.

Chill soup thoroughly before freezing; this allows it to freeze faster. The ice crystals that form will be smaller, so your soup will have better texture and flavor.

Freeze soup in plastic containers, leaving about a half inch at the top to allow for expansion. Or fill plastic freezer bags about three-quarters full and squeeze out as much air as possible.

Freeze soups in large amounts or in smaller, portion-size containers that are ready to heat and serve. The smaller the container, the quicker it will freeze and defrost.

Before freezing, cover, label, and date your soup.

As a general rule, stocks and broths can be frozen for up to six months; vegetable soups, about four months; meat, fish, or chicken soups, about three months; and soups with egg and cream, about two months.

Keep a thermometer in the freezer to make sure the temperature remains constant at 0°F. If you're freezing a large quantity at once, turn the thermostat to its coldest setting until the soup freezes.

Leave the soup in its container and defrost in the refrigerator, microwave oven, or under cold running water. You can also remove it from the container and reheat the frozen soup in a saucepan over low heat. A microwave oven is better for small amounts of soup.

Serve soup as soon as possible after defrosting.

Don't be alarmed if puréed soup separates after defrosting. To fix it, just whisk it back together.

Be aware that soups containing cream, wine, or lemon juice (or those thickened with eggs or flour) don't always freeze well. When reheating, simmer gently and whisk constantly to prevent curdling. Or better yet, add these ingredients after reheating.

[Find](http://finecooking.com/extras) menus for quick soup and sandwich suppers at finecooking.com/extras



the dark side of chocolate

A chocolate expert unlocks
the secrets to baking with
dark chocolate in three
showstopping desserts

BY ALICE MEDRICH



Cinnamon-Caramel-Ganache
Layer Cake

Chocolate: a question of percentages

Master baker and chocolate guru Alice Medrich calls for chocolates with specific cacao percentages, all in an effort to balance flavor and texture. We asked Alice what the percentages mean and why you should care.

Q. What exactly are cacao percentages?

A. The cacao percentage on a chocolate bar indicates the percentage of the bar (by weight) that is pure cacao, or cocoa bean. Cocoa beans are composed of cocoa butter (fat) and dry cocoa solids (think fat-free cocoa powder).

Since the best bittersweet and semisweet chocolates are composed almost entirely of cocoa beans (often including some extra cocoa butter) and sugar, with just tiny amounts of optional vanilla and lecithin, the cacao percentage indirectly tells us the sugar content as well: A bar of semisweet or bittersweet chocolate marked 55% cacao therefore contains 45% sugar, while a bar labeled 70% cacao contains 30% sugar.

As the cacao percentage increases, the chocolate itself will taste more intensely chocolatey and less sweet. The effect on recipes is a little more complex, however, because cacao percentage affects texture as well as the flavor and sweetness of cakes and desserts.

Q. Why do these recipes call for chocolates with specific cacao percentages?

A. Not even 10 years ago, most bittersweet and semisweet chocolates available to home cooks contained less than 60% cacao, and most recipes were developed accordingly.

Today, supermarkets and specialty shops offer semisweet and bittersweet chocolates that range from 54% to more than 70% cacao. The choice is exciting, but chocolates with radically different cacao percentages can produce radically different results. Substituting chocolate with significantly higher cacao (70% instead of 54% or even 60%, for example) has an effect similar to subtracting sugar and replacing it with unsweetened cocoa powder. Cakes will be dry and crumbly and might taste bitter, mousses will have a grainy texture, and ganaches and sauces will almost certainly curdle.

Since I love the flavor and complexity of modern high-cacao chocolates, I often create recipes specifically for them. To ensure success for the home cook, I always specify chocolates with the cacao percentage (or range of percentages) that will result in the right balance of flavor, texture, and sweetness.

Q. Why use chocolates with different percentages in the same dessert?

A. I love using a variety of chocolate elements in the same dessert—not just chocolates with different cacao percentages but also cocoa powder or ground chocolate—because it allows me to create contrasts in sweetness, flavor intensity, and texture.

Cinnamon-Caramel-Ganache Layer Cake

Serves twelve to sixteen.

Make the filling and the frosting first, letting the former chill and the latter thicken slightly at room temperature while the cake is baking and cooling.

FOR THE FILLING:

2 cups heavy cream
3-inch cinnamon stick, lightly crushed
¼ tsp. table salt
4½ oz. semisweet chocolate (up to 62% cacao), coarsely chopped
½ cup granulated sugar

FOR THE FROSTING:

6 oz. bittersweet chocolate (70% or 72% cacao), chopped medium fine
2 oz. (4 Tbs.) unsalted butter, cut into 4 pieces
1 Tbs. light corn syrup
Pinch table salt

FOR THE CAKE:

1½ oz. (½ cup) unsweetened natural cocoa powder
½ cup buttermilk, at room temperature
6 oz. (1½ cups) cake flour
¾ tsp. baking soda
¼ tsp. table salt
4 oz. (8 Tbs.) slightly softened unsalted butter, cut into 4 pieces
1 cup granulated sugar
½ cup packed light brown sugar
2 large eggs, lightly beaten and at room temperature

Easy Bittersweet Chocolate Shards, for garnish (optional; see From Our Test Kitchen, p. 92)

Make the filling: In a medium saucepan, bring the cream, cinnamon, salt, and 2 Tbs. water to a simmer over medium-high heat. Off the heat, cover and steep for 15 minutes. Meanwhile, put the chocolate in a medium bowl and set a fine strainer over it.

Pour ¼ cup water into a heavy-duty 3-quart saucepan. Pour the sugar in the center of the pan and pat it down until evenly moistened (there should be clear water all around the sugar). Cover the pan and cook over medium-high heat until the sugar dissolves, 2 to 4 minutes. Uncover and cook without stirring until the syrup begins to color slightly, about 1 minute. Reduce the heat to medium and continue to cook, swirling the pot gently if the syrup colors unevenly.

When the caramel turns reddish amber, 1 to 2 minutes longer, take the pan off the heat and immediately stir in the cream mixture. Simmer over low heat, stirring constantly, until the caramel is completely dissolved, 1 to 3 minutes.

Pour the caramel cream through the strainer onto the chocolate and discard the cinnamon. Whisk until the chocolate melts and the mixture is smooth. Scrape into a wide, shallow bowl, cover loosely, and refrigerate until thoroughly chilled, at least 4 hours and up to 3 days.

Make the frosting: Put the chocolate, butter, corn syrup, and salt in a heatproof bowl set in a skillet of barely simmering water. Stir gently until the chocolate melts and the mixture is perfectly smooth. Off the heat, stir in 6 Tbs. cool water. Let cool and thicken at room temperature without stirring for at least 3 hours. The consistency should be like chocolate pudding.

Make the cake: Line the bottoms of three 9x2-inch round cake pans with parchment.

Position a rack in the lower third of the oven if the three pans will fit on it. Otherwise, position racks in the upper and lower thirds of the oven. Heat the oven to 350°F.

In a small bowl, whisk the cocoa and ½ cup lukewarm water. In a liquid measuring cup, mix the buttermilk with ½ cup cool water.

In a medium bowl, whisk the flour, baking soda, and salt and sift them three times onto a sheet of parchment.

In a stand mixer fitted with the paddle attachment, beat the butter on medium speed until creamy, about 15 seconds. Add the sugars gradually, beating until the mixture lightens in color and appears sandy but fluffy, about 5 minutes total. Dribble the eggs in a little at a time, taking a full minute to add them. Continue to beat for a few seconds until the mixture is smooth and fluffy.

Stop the mixer and add the cocoa mixture. Beat on medium speed just until combined. Stop the mixer and, using the parchment as a chute, add about one-quarter of the flour. Mix on low speed just until incorporated. Stop the mixer and add one-third of the buttermilk. Mix just until blended. Repeat, stopping the mixer between additions and scraping the bowl as necessary, until the remaining flour and buttermilk are mixed in.

Divide the batter evenly among the pans. Bake until a toothpick inserted in the center of each cake comes out clean, 17 to 20 minutes (if baking on two levels, rotate the upper and lower pans halfway through baking). Cool the cakes on racks for 5 minutes and then turn onto the racks, remove the parchment, and cool completely.

Assemble the cake: Beat the chilled filling in a stand mixer fitted with the paddle attachment at medium speed until it's very thick and stiff enough to hold a shape but still spreadable, 1 to 2 minutes. Don't over beat.

Put a cake layer upside down on a cardboard cake circle or tart pan bottom. Spread half of the filling evenly all the way to the edge of the layer. Top with a second upside-



down layer and gently press in place. Spread with the remaining filling. Top with the third layer, again upside down. Smooth any filling protruding from the sides.

Frost the cake: With an offset spatula, spread a very thin layer (about ½ cup) of frosting evenly over the top and sides of the assembled cake to smooth the surface, glue on crumbs, and fill cracks. (Stirring the frosting more than necessary dulls the finish and makes it set up too hard.) Spread the remaining frosting all over the top and sides of the cake, swirling the surface with the spatula if desired. Top with the chocolate shards (if using) and serve at room temperature.

Chocolate-Pomegranate Torte

Serves twelve to fourteen.

For the best flavor and texture, make the cake and spread it with the jelly a day or two before serving. Glaze it on the day you serve it.

FOR THE CAKE:

2 oz. (4 Tbs.) softened unsalted butter, cut into 4 pieces; more for the pan
6 oz. bittersweet chocolate (70% or 72% cacao)
3 large eggs, separated
 $\frac{3}{4}$ cup granulated sugar
 $\frac{1}{4}$ tsp. table salt
 $\frac{1}{8}$ tsp. cream of tartar
 $2\frac{1}{4}$ oz. ($\frac{1}{2}$ cup) unbleached all-purpose flour

FOR THE POMEGRANATE JELLY:

1 medium Pink Lady or Braeburn apple
 $1\frac{1}{2}$ cups pure unsweetened pomegranate juice
 $\frac{1}{4}$ cup plus 2 Tbs. granulated sugar
12 fresh or frozen cranberries

FOR THE GLAZE:

6 oz. bittersweet chocolate (70% or 72% cacao), chopped medium fine
3 oz. (6 Tbs.) unsalted butter, cut into 6 pieces
1 Tbs. honey or light corn syrup
Pinch table salt

Fresh pomegranate seeds, for garnish (optional)

Make the cake: Position a rack in the center of the oven and heat the oven to 350°F. Lightly grease the sides of a 9x2-inch round cake pan and line the bottom with parchment.

Finely grate 2 oz. of the chocolate and set aside. Coarsely chop the remaining chocolate and combine with the butter and 3 Tbs. water in a heat-proof bowl. Set the bowl in a skillet of barely simmering water and stir frequently until the mixture is melted and smooth. Set aside.

In a large bowl, whisk the egg yolks with $\frac{1}{2}$ cup of the sugar and the salt until thick and lightened in color.

In a stand mixer fitted with the whisk attachment, beat the egg whites and cream of tartar at medium-high speed to soft peaks,

about 2 minutes. With the motor running, gradually add the remaining $\frac{1}{4}$ cup sugar, beating to stiff peaks, 1 to 2 minutes more.

Whisk the warm chocolate and the flour into the yolk mixture. With a rubber spatula, fold one-quarter of the whites into the chocolate batter. Scrape the remaining whites into the chocolate mixture and sprinkle the grated chocolate on top. Fold together. Pour the batter into the prepared pan and spread it evenly.

Bake until a toothpick inserted in the center of the cake comes out smudged with a few moist crumbs, about 25 minutes. Cool in the pan on a rack for 10 minutes. Run a knife around the edge of the cake and invert it onto another rack. Remove the pan and parchment and invert the cake onto the first rack (it's normal for the cake to have a crusty exterior that may crack with handling). Let cool completely.

Make the pomegranate jelly:

Grate enough of the apple (including the peel) to yield $\frac{3}{4}$ cup. In a medium saucepan, bring the grated apple, pomegranate juice, sugar, and cranberries to a simmer over medium heat. Simmer, covered, until the apple is softened and the mixture has thickened a little, about 10 minutes. Uncover and continue to simmer, stirring occasionally at first and then constantly towards the end, until the liquid has evaporated and the mixture is reduced to $\frac{3}{4}$ cup, about 5 minutes.

With a rubber spatula, press the pulp through a medium-mesh strainer into a bowl until you can't get any more juice out of the pulp. Scrape all of the juice clinging to the bottom of the strainer into the bowl and discard the pulp in the strainer.

Brush away any loose crumbs and easily detachable crusty pieces from the sides and top of the cake. Transfer the cake to a cardboard circle or tart pan bottom.

Stir the jelly to blend it, scrape it onto the cake, and spread it evenly over the top. Let the jelly cool until it's set, about 1 hour. At this point, the cake may be covered with an inverted cake pan, wrapped in plas-

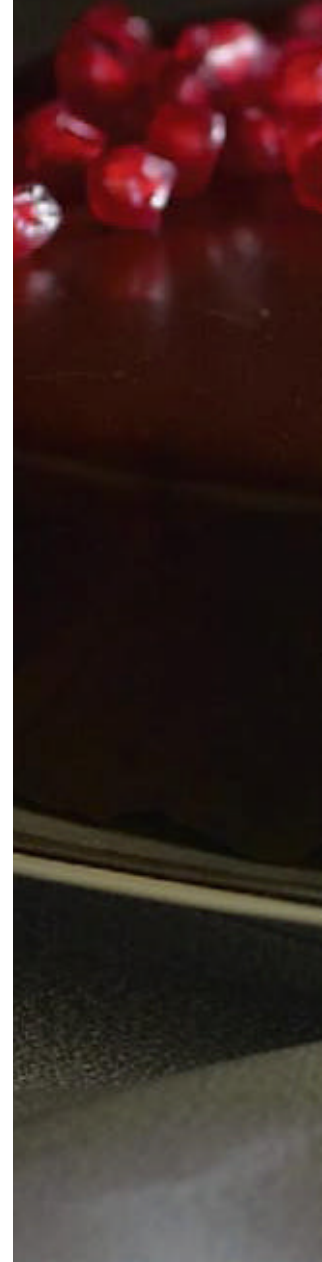
tic (the pan keeps the plastic from touching the cake), and stored at room temperature for up to 2 days.

Make the glaze: Put the chocolate, butter, honey, and salt in a heat-proof bowl set in a skillet of barely simmering water. Stir gently until the chocolate melts and the mixture is perfectly smooth. Remove from the heat and stir in 2 Tbs. cool water. Let cool to room temperature without stirring. If not using right away, cover and store at room temperature.

Set the cake on a rack set over a baking sheet. With an offset spatula, spread $\frac{1}{3}$ cup of the glaze around the sides of the cake and on top of the gel (be careful not to disturb the gel) to smooth the surfaces and glue on any crumbs. Re-warm the remaining glaze gently to 90°F in a skillet of barely simmering water—the glaze should have the consistency of thick, pourable cream.

Scrape all of the glaze onto the top of the cake. Spread the glaze over the top and all around the sides. For the shiniest glaze, work quickly and use as few strokes as possible. Scoop up any excess glaze from the baking sheet and use it to cover bare spots.

Garnish with pomegranate seeds (if using) and let the cake rest on the rack for 10 minutes. Transfer to a cake plate and let sit at room temperature until set, 15 to 30 minutes, or up to several hours before serving.





Bittersweet Chocolate Tart with Salted Caramelized Pistachios

Serves twelve to fourteen.

This buttery shortbread tart crust is filled with rich, dark chocolate and garnished with salty-sweet caramelized nuts and sea salt.

FOR THE TART SHELL:

4 oz. (8 Tbs.) unsalted butter, melted

¼ cup granulated sugar

1 tsp. finely grated orange zest

¾ tsp. pure vanilla extract

⅛ tsp. table salt

4½ oz. (1 cup) unbleached all-purpose flour

FOR THE FILLING:

1 cup half-and-half

2 Tbs. granulated sugar

Pinch table salt

7 oz. semisweet chocolate (up to 64% cacao), coarsely chopped

1 large egg, lightly beaten

1 recipe Salted Caramelized Pistachios (at right)

Fleur de sel or other flaky sea salt

Make the tart shell: In a medium bowl, combine the butter, sugar, zest, vanilla, and salt. Add the flour and mix just until well blended. If the dough seems too soft to work with, let it sit for a few minutes to firm up. Press the dough into a 9½-inch fluted tart pan with a removable bottom. Start with the sides, making them about ¼ inch thick, and then press the remaining dough evenly over the bottom, pressing well into the corners.

Let rest at room temperature for 30 minutes or chill until ready to bake (you can make the crust up to 3 days ahead).

Position a rack in the lower third of the oven and heat the oven to 350°F. Put the pan on a cookie sheet and bake until the crust is a deep golden brown, 20 to 25 minutes, checking after about 15 minutes to see if the dough has puffed. Press the dough down with the back of a fork and prick a few times if necessary.

Meanwhile, make the filling: In a small saucepan bring the half-and-half, sugar, and salt to a simmer. Off the heat, add the chocolate and stir with a whisk until completely melted and smooth. Cover to keep warm.

Just before the crust is ready, whisk the egg thoroughly into the chocolate mixture. When the crust is done, lower the oven temperature to 300°F. Pour the filling into the hot crust. Return the tart (still on the baking sheet) to the oven and bake until the filling is set around the edges but still jiggles a little in the center when you nudge the pan, 10 to 15 minutes. Cool on a rack.

Serve at room temperature or slightly cool. Garnish each slice with crushed Salted Caramelized Pistachios and a light sprinkling of fleur de sel.

The tart is best on the day it's made but may be refrigerated for 2 to 3 days. Once the tart is completely chilled, cover it, but make sure no plastic wrap touches the surface by first putting the tart pan in a larger cake pan. Or cover the tart with an overturned plate.

Salted Caramelized Pistachios

Yields 1 cup.

You can make these up to a week in advance. Store in an airtight container while still warm to prevent the caramel from becoming sticky.

½ cup salted whole roasted shelled pistachios

½ cup granulated sugar

⅛ tsp. fine sea salt

Line a baking sheet with foil.

Microwave the nuts on high for 1 minute so they will be warm when you add them to the caramel. Alternatively, heat them in a 200°F oven while you make the caramel.

Pour ¼ cup water into a heavy 3-quart saucepan. Pour the sugar and salt in the center of the pan and pat it down just until evenly moistened (there should be clear water all around the sugar). Cover the pan and cook over medium-high heat until the sugar dissolves, 2 to 4 minutes. Uncover and cook without stirring until the syrup begins to color slightly, about 1 minute. Reduce the heat to medium and continue to cook, swirling the pot gently if the syrup colors unevenly.

When the caramel is a pale to medium yellow, less than 1 minute more, add the warm nuts. With a heatproof silicone spatula, stir gently and slowly to coat the nuts with caramel. Continue to cook until a bead of caramel dribbled onto a white plate is reddish amber, about 1½ minutes more. Immediately scrape the mixture onto the baking sheet and spread it as thin as you can before it hardens. When the caramel is slightly cooled but still warm, slide the foil with the caramel nuts into a zip-top plastic bag and seal the bag. Cool completely. Chop or crush.

A better way to melt chocolate

The goal of melting chocolate is to make it fluid and warm (or very warm, depending on the recipe) to the touch without overheating or scorching it.

While most recipes call for a double boiler (a bowl set over a pan of simmering water), I much prefer a wide, shallow skillet of water with a stainless-steel bowl of chocolate sitting directly in it. The open bath lets me see and adjust the water if it begins to boil or simmer too actively, whereas the water in a double boiler is usually out of sight and thus trickier to monitor. Just as chocolate in a double boiler will scorch if the cook is inattentive, chocolate in an open bath must also be watched carefully, stirred frequently, and removed from the bath when melted.

Chocolate expert Alice Medrich is the author of several books, including, most recently, Bittersweet: Recipes and Tales from a Life in Chocolate and Pure Dessert: True Flavors, Inspiring Ingredients, and Simple Recipes. ♦



Cooking with spinach

At the supermarket, we have a choice when it comes to spinach: baby, bagged, or bunched. When we tested the Lemon-Thyme Spinach on p. 64, we decided to try each kind to see how different they were after cooking. Here's what we found:



Bunched

spinach had the best, most spinachy flavor and tender texture of those we tried—it was the favorite among our tasters. It had a couple of drawbacks, though: By weight, about 60% of our spinach was stem, so it took 5 pounds to yield the 2 pounds of trimmed leaves we needed—that's a lot of waste. It's also usually pretty sandy, so it takes some time to stem and wash the leaves.



Bagged

spinach had solid spinach flavor, but it wasn't quite as good as the bunched spin-

ach. What's nice about bagged spinach is that it's fairly well trimmed—only about 20% of the weight is stem. It's also a little quicker to clean because it's "triple-washed." It still needs rinsing (we've seen plenty of sandy triple-washed spinach), but not as many times as bunched spinach. For the Lemon-Thyme Spinach, we consider bagged spinach to be the best all-around option: good taste, less waste.



Baby

spinach has small, delicate leaves that wilt to a slippery mass when cooked, making the texture slightly less desirable. The flavor of baby spinach is also much milder than that of mature bagged and bunched spinach. On the upside, bagged baby spinach is ready to use as is—it's usually well washed and the stems can be left on—so if you're crunched for time, it's a reasonable option.

—Dabney Gough, recipe tester

Turmeric



The Chicken, Lemon & Olive Stew on p. 56 owes its bright yellow color to turmeric, a relative of ginger. Both the rhizome and the leaves of the turmeric plant are edible, but it's the rhizome that's most widely used. The small, knobby rhizome looks like a cross between a knob of ginger and a carrot, and it tastes that way too. It's slightly bitter and metallic in flavor and ranges in color from sunny yellow to a saturated, Technicolor orange.

In Vietnam, turmeric is paired with fish or used in savory crêpe batter. In India, it's a component of curries. Turmeric is also used

as a natural food coloring (sometimes as a stand-in for pricey saffron) and is employed in ayurvedic medicine as an antiseptic.

Fresh turmeric is relatively hard to come by in this country, though you might get lucky at Asian or Indian markets or especially well-stocked health food stores. If you find some, use it as you would fresh ginger: peeled and minced or grated. It'll keep in a plastic bag in the refrigerator for at least two weeks.

Dried, ground turmeric is easy to find in the spice aisle of the supermarket, but we recommend looking for it at a Vietnamese or Indian grocer. There, you'll get more for your money and are likely to find a fresher product. Like any dried spice, ground turmeric should be stored in a tightly sealed container in a cool, dry place, where it should last six months to a year. —D.G.



Easy bittersweet chocolate shards

The delicate chocolate shards decorating the Cinnamon-Caramel-Ganache Cake on p. 86 are dead easy to make with this simple technique from contributor Alice Medrich.

Melt 4 oz. chopped bittersweet chocolate in a clean, dry heatproof bowl set in a wide pan of nearly simmering water, stirring frequently with a dry spatula until smooth. Remove the bowl from the water and wipe the bottom dry.

1 Tear off two 16-inch-long sheets of waxed paper. Scrape the melted chocolate onto one sheet and spread with an offset metal spatula in a thin, even layer to within about $\frac{1}{3}$ inch from each edge. Cover the chocolate with the second sheet of waxed paper.

2 Starting at one short edge, roll the paper and chocolate into a narrow tube about 1 inch in diameter. Refrigerate the tube seam side down on a baking sheet for at least two hours.

3 Remove the tube from the fridge and quickly unroll it while the chocolate is still cold and brittle to crack it into long curved shards. Peel back the top sheet of waxed paper.

4 Immediately slide a metal spatula under the chocolate to release it from the waxed paper, and then slide the shards onto a rimmed baking sheet. Refrigerate until ready to use. Warm fingers will melt the shards, so handle them with a spatula or tongs.



See this technique in action at
finecooking.com/extras

Inverting cakes with streusel toppings

Carole Walter's coffee cakes (pp. 68–71) offer a special challenge when the time comes to turn them out of their pans: How do you keep the streusel topping from falling off when you invert the cake? Here's the solution:



- 1 Gently lift up the center tube while carefully pushing the bottom upward with your opposite hand. If the cake doesn't release easily, run a thin knife between the cake and the tube and between the cake and the outer wall of the pan. Once the cake is out, run the knife under the bottom, too.
- 2 Fold a 12-inch square of aluminum foil into quarters. Measure 1 1/4 inches from the inside tip of the foil and cut an arc (this will become a hole for the tube when you unfold the foil). Unfold the foil and place over the cake, pressing gently onto the top of the cake and molding the foil around its sides to hold in the streusel.
- 3 Invert the cake onto a plate and remove the center tube.
- 4 Invert the cake onto a rack, remove the foil, and cool right side up.



Chop vs. dice

Of all the instructions you're likely to see in a recipe, "chop" and "dice" are two of the most common. Lots of people think they're the same thing, but between these two similar concepts lie important differences. This chart explains what we mean by each.

—D.G.

| CUT | LOOKS LIKE | FOUND IN | HOW TO |
|---|--|---|---|
| CHOP  | Similarly sized but irregularly shaped pieces. | Rustic dishes, mixtures that will be puréed, or ingredients that are small or unusually shaped, like olives or parsley. | Cut the ingredient into somewhat large, coarse pieces. Group the pieces and rock a chef's knife back and forth through them. Work randomly and in different directions. Fineness is relative to the original size of the ingredient, so "finely chopped" parsley should be smaller than "finely chopped" onions. |
| DICE  | Cubes or squares, all the same size. | Dishes that are more refined in style or where even cooking is especially important. | For most ingredients, start by cutting lengthwise into sticks (or similar long, slender shapes). For onions, halve and slice them lengthwise, leaving the root end intact to help hold the slices together. Then hold the item together as you make neat, even crosswise cuts. Small dice is 1/4 inch, medium dice is 1/2 inch, and large dice is 3/4 inch. |

FOR GOOD MEASURE:

Why you need a kitchen scale

Baking is just as much a science as an art. A delicate, fluffy cake is the result of many chemical reactions, and when one element is off, the result can fall flat—literally. A small digital kitchen scale truly is a baker's best friend. Here's why:

MEASURING INGREDIENTS

Depending on what scooping method you use, a leveled cup measure can hold anywhere from 3.5 to 5.5 weight ounces of flour. A fluffy ingredient like powdered sugar or cocoa can be even more variable. Weighing these ingredients eliminates the inconsistencies. It's also much faster and makes for less dishwashing; rather than measuring one cup at a time in a cup measure, you can weigh your ingredients right in the mixing bowl.

DIVIDING BATTER EVENLY

A scale is also helpful if you need to divide batter between two or more baking pans, as in the Cinnamon-Caramel-Ganache Layer Cake, on p. 86. Weighing the batter ensures that each layer is uniform, both in quantity and in baking time.

Even if you don't do a lot of baking, a scale is a worthwhile investment. You'll find yourself pulling it out again and again to weigh all sorts of things, like 12 ounces of pasta, a pound of potatoes, or even a letter that seems a little heavy for regular postage. Our favorites include models made by Salter, Soehnle, and Oxo (see *Where to Buy It*, p. 104).

—D.G.



Outrageously delicious Unusually delicious Absolutely delicious



After just one bite, every description ends with “..... delicious!” This perfect blend of fresh sourdough, aged cheeses and fine spices is baked twice for... *“the perfect crunch.”*

Whether just out of the box, in a bread basket or as part of a recipe, you'll agree one thing is certain. John Wm. Macy's CheeseSticks are “..... delicious!”

John Wm. Macy's CheeseSticks

www.cheesesticks.com

Butterflying shrimp

Editor at large Susie Middleton uses an unusual technique for preparing the shrimp in her Crab & Scallion Stuffed Shrimp (p. 62): she butterflies them from underneath. This way, she's able to flip the tails up on the shrimp before baking, giving them a jaunty look. The technique is simple, but it's a good idea to buy a few extra shrimp in case you rip one or two while getting the hang of it. Be careful not to buy "easy-peel" shrimp, because they've already been deveined from the top side and won't work for this technique. Start by rinsing the shrimp and peeling them down to the section closest to the tail. Then follow the directions at right.



With a paring knife, slit the underside of a shrimp down the middle, cutting almost but not all the way through to expose the vein that runs along the top of the shrimp.



Open the shrimp like a book and use the knife to lift out the vein.

Decoding crabmeat labels



Backfin



Colossal or Jumbo Lump



Claw



Special

The holidays all but beg for splurgy ingredients like crab. You're likely to find several kinds of crabmeat at your market, each labeled to indicate what part of the crab the meat comes from.

COLOSSAL OR JUMBO

LUMP crab consists of the two big muscles that help power the crab's back (swimming) legs. These luxuriously large lumps come at a premium price, so use them in recipes where you'll showcase them whole.

SPECIAL crab comes from other areas of the crab's body and consists of smaller pieces of meat. It's just as flavorful as the Colossal or Jumbo Lump and is

the best, least-expensive choice for recipes that don't require large pieces of crab (such as the Crab & Scallion Stuffed Shrimp, on p. 62).

BACKFIN is a mixture of Special and (sometimes broken) Jumbo Lump pieces. This is another option for the stuffed shrimp.

CLAW meat, which can be from any of the legs (not just the claws), is darker than the body meat. It's also more robust in flavor, making it a good match for spicy or other strongly flavored recipes.

—D.G

Fast & **Energy Efficient** Cooking For the Holidays!



Discover high performance cooking with Fagor's new **Portable Induction Cooktop**.

Induction uses **90% of energy produced** and cooks **twice as fast** as gas and electric.

Fagor's new **Cast Aluminum Cookware** is **induction compatible** and provides even heat distribution.

Experience **ultra-efficient** and **fast** cooking with the combined benefits of induction and cast aluminum!

Available online at:
amazon.com.

BED BATH & BEYOND



1.800.207.0806 • info@fagoramerica.com • www.fagoramerica.com

^{fine}Cooking® SUBSCRIBER LIST SERVICE

Occasionally, we make our subscriber list available to companies whose products we think might be of some interest to you. If you prefer not to receive this mail, just send a note with your mailing label (or an exact copy) to the address below. We'll take care of the rest.

Subscriber Service Dept.
The Taunton Press
P.O. Box 3506
63 South Main Street
Newtown, CT 06470-3506

Mugnaini's Wood-Fired COOKING SCHOOL

Located in the Beautiful Sonoma County Wine Country



Own a wood-fired oven? Want to use it for more than pizza?

Learn from the Experienced Experts at Mugnaini

- Oven Fundamentals
- Baked Pastas & Oven Risotto
- Roasted Meats, Fish & Vegetables
- Rustic Breads & Desserts
- Pizza, Flatbreads & Calzone
- Timelines for Menu Planning & Holiday Entertaining



See Website for Details
www.mugnaini.com

Toll Free: 888 887-7206 • www.mugnaini.com

Winner:

Best overall Santoku,
Wall Street Journal
Catalog Critic (7/1/05)



The best place to buy Kershaw Shun knives is Chef's Resource.

Every piece of the Kershaw Shun Classic, Shun Stainless & Shun Pro lines are stocked, including left-handed versions and exclusive sets only at Chef's Resource.

Go online now at
www.chefsresource.com
or order toll free
(866) 765-CHEF (2433)

How to trim a beef tenderloin

When it comes to beef, tenderloin is one of the priciest cuts. Our recipe for Slow-Roasted Beef Tenderloin, on p. 64, calls for a tenderloin roast that's been trimmed of its silverskin and "chain," or side muscle. If you want to purchase the roast completely trimmed and don't mind paying top dollar for it, just ask your butcher to prepare the roast "side muscle off and skinned." But if you'd rather save some money and you're up for a little knife work, ask for a "peeled, side muscle-on" roast, and trim it yourself as shown at right. You'll need to start with about 4¾ pounds to make up for the trim, but the price difference should still be worth it. Our untrimmed roast cost \$6 less per pound, saving us about \$15 in the end. Another bonus: You can save the chain for cooking another night (think stir-fry). It's perfectly tasty beef, just not as tender as the rest of the tenderloin.

1 Locate the chain, the long piece of muscle that runs the length of the tenderloin. (The fatter, shorter, smooth muscle on the other side is part of the loin—leave that on.) Using your fingers, gently separate the chain from the tenderloin as much as possible.

2 With a boning knife, start at the narrow end of the chain and cut along the seam, making several long, shallow cuts rather than one or two deep ones. This way, you have more control over the path your knife takes and less chance of cutting too far in. You don't have to trim every bit of the chain from the wider end; it's fine to leave a narrow strip attached to the loin.

3 Starting about 1 inch from one end of the silverskin, push the tip of your knife under a strip of silverskin about ½ inch wide. Using your free hand to hold the silverskin taut, angle the knife slightly up toward the silverskin as you slide the knife down the tenderloin, freeing the silverskin.


4 Turn the knife around and cut off the end of the silverskin that's still attached. Repeat until all the silverskin is gone.

—Jennifer Armentrout, test kitchen manager,
and Dabney Gough ♦



"GelPro® Mats are made with a soft shock-absorbing gel material that allows you to stand in comfort on even the hardest tile, wood or concrete floor...great for people with back pain, foot pain or arthritis." HGTV's / Want That!

GelPro®
Gel Filled Anti-Fatigue Floor Mats



soft gel core

Style & Comfort
Redefined.

As seen on **HGTV, Fine Living and Food Network**, GelPro® Mats have quickly become the must-have accessory in fine homes everywhere! Available in a color and size for every décor. Order yours today and Stand in Comfort!

1-866-GELMATS (435-6287)
www.gelpro.com

GelPro® Mats are made with pride in the USA.

Shop online at
MetroKitchen.com



MetroKitchen's 10-year anniversary exclusive 3-piece Viking set

**Top Brands
Lowest Possible Prices
Free Shipping** on orders over \$49

MetroKitchen.com
888-892-9911

Top brands for the professional chef in each of us.™

The best shortcut
to all the recipes
you love!



the New
FineCooking.com

© 2007 The Taunton Press



Professional
Personal Chef
Training Since 1991

CERTIFICATION AVAILABLE
Dinner party & In-home Cooking Programs Available

FREE DVD and INFORMATION
800-747-2433

Ask about our tuition guarantee

www.culinarybusiness.com




Japanese Chefs Knife.com

Now on Holiday Discount Sale!
Shop Online at www.JapaneseChefsKnife.com

Sugar

more than just sweet

BY KIMBERLY Y. MASIBAY

We all know that sugar is essential for baking—after all, it's what makes sweets taste sweet. But thanks to its unique chemical nature, sugar also performs many other essential functions in cookies, cakes, and other baked goods.

Just to be clear, I'm talking about the kind of sugar we use most in baking: the dry, crystalline sugars that are collectively referred to as table sugar. (It comes in several forms, such as granulated, brown, powdered, and turbinado.) When you understand how this ingredient behaves in recipes, you'll be on your way to becoming a better baker, because many baking disasters can be traced to one little mistake: tinkering with sugar. Using less (or more) sugar than a recipe calls for (or even substituting honey for table sugar) can really affect your results.

Sugar stabilizes meringues

Whip egg whites with sugar and what do you get? Meringue. More than just a fluffy, white pie topping, meringue gives lightness and loft to mousses, sweet soufflés, angel food cakes, and even some frostings.

Sugar stabilizes meringue in two ways. First, it protects the egg whites from being overbeaten. As you whip air into egg whites, the egg proteins bond and form thin, strong sheets that stretch around the tiny air bubbles, creating foam. Adding sugar slows down this foaming, so you're less likely to overbeat the egg whites.

Second, sugar protects the foam from collapse. The sugar dissolves in the water in the bubbles' walls, forming a syrup that surrounds and supports the bubbles.

Sugar affects texture

When sugar molecules meet water molecules, they form a strong bond. This union of sugar and water affects the texture of baked goods in two important ways.

It keeps baked goods soft and moist. The bond between sugar and water allows sugar to lock in moisture so that items such as cakes, muffins, brownies, and frostings don't dry out too quickly.

It creates tenderness. Baked goods get their shape and structure from proteins and starches, which firm up during baking and transform soupy batters and soft doughs into lofty muffins and well-formed cookies. But because they build structure, proteins and starches can potentially make baked goods tough, too. The sugar in a batter or dough snatches water away from proteins and starches, which helps control the amount of structure-building they can do. The result? A more tender treat.

It is here that tinkering with a recipe's sugar can have a dramatic effect. When, for example, a loaf of pound cake has a nice shape and an appealing texture, the sugar, proteins, and starches are in balance. But if you tip that balance by using more or less sugar than the recipe calls for, the result could be so tender that it lacks the structure to hold its shape, or it could be shapely but too tough.

Tip: It's best to dust moist cakes with confectioners' sugar right before serving, because over time the sugar will attract even more moisture and become sticky.

Sugar leavens

No doubt you've noticed that cake and quick bread batters rise during baking. Well, sugar helps make this happen. When you mix up a cake batter and beat sugar into fat, eggs, and other liquid ingredients, the sugar crystals cut into the mixture, creating thousands of tiny air bubbles that lighten the batter. During baking, these bubbles expand and lift the batter, causing it to rise in the pan.

Sugar deepens color and flavor

Thank sugar for the appealing golden-brown color of many baked desserts. As sugar gets hot, it undergoes a cascade of chemical reactions called caramelization. In this process, sugar molecules break down into smaller and smaller parts and begin to turn deeper shades of brown and develop more complex flavors.

Sugar adds crunch

In the heat of the oven, moisture evaporates from the surface of baked goods, allowing dissolved sugars to re-crystallize. This creates the crunchy, sweet crust that you've probably enjoyed on such items as brownies, pound cakes, and some kinds of muffins and cookies.

Kimberly Y. Masibay is a Fine Cooking contributing editor. ♦



PEUGEOT
Saveurs d'épices

u Select
The Perfect Grind

Since 1840

PSP USA, LLC. www.psp-peugeot-usa.com Toll-Free: 1-877-777-5914

Shop online at
MetroKitchen.com

Kershaw Shun Classic
7-inch Wide Santoku Asian Chef's Knife
Our Price: \$149.95



**Top Brands
Lowest Possible Prices
Free Shipping** on orders over \$49

MetroKitchen.com
888-892-9911

Top brands for the professional chef in each of us.™

de BUYER
DEPUIS 1830

distributed by WILLIAMS-SONOMA - Chef's catalog - Edward Don

EXPERIENCE THE SHARPEST EDGES
OF THE WORLD **IN TOTAL SAFETY**



Professional
Robust
Secure
Multicuts
Ergonomic
Precise
Easy & Fast
MADE IN FRANCE
design and utility patented

www.debayer.com

*Classic white porcelain
from France.*

It's the new green.



In over 700 items from
cookware to dinnerware,
Pillivuyt culinary porcelain is
guaranteed food-safe and
environmentally friendly.

PILLIVUYT
FRANCE
La porcelaine depuis 1818

1-866-938-1672
www.pillivuytus.com



Browne Trading Company



Russ & Daughters



Tracklement's



Taku

Smoked Salmon

BY DENISE MICKELSEN

Smoked salmon is a holiday favorite, an indulgence served at parties and breakfasts. Often mislabeled as lox (which is unsmoked, wet-cured salmon), or gravlax (unsmoked and dry-cured), smoked salmon is actually fresh salmon—either farmed Atlantic salmon (*Salmo salar*) or one of five wild Pacific salmon species (chum, coho, pink, sockeye, or Chinook)—that is cured with salt, sugar, and seasonings and then cold-smoked at temperatures below 80°F. Unlike hot-smoking, cold-smoking doesn't cook the fish, so the result is the silky, delicate texture we expect from smoked salmon.

But which brand to buy? To find out, we tried eight of the country's top mail-order cold-smoked salmons in a blind taste test. We were looking for pleasantly smoky, not too salty succulent smoked salmon that we'd be happy to serve at our holiday celebrations. The four here fit the bill.

Browne Trading Company's Scotch-cured smoked Scottish salmon (\$23 for 8 oz., sliced; \$45 for 1 lb., sliced; Brownetrading.com; 800-944-7848) comes from farmed Atlantic salmon wet-cured with Scotch whisky and smoked over Maine fruitwoods. We found it a touch sweet, a touch salty, and nicely smoky. Its texture was very close to that of raw salmon, which was a plus for several tasters.

Russ & Daughters' Gaspé Nova (\$30 per lb., sliced; Russanddaughters.com; 800-787-7229) was incredibly smooth and rich, starting out with a salty bite but finishing with gentle smoke. This salmon originates in the Gaspé Bay of

Quebec, Canada. It's called Nova as shorthand for the traditional Nova Scotia nomenclature for smoked Atlantic salmon originating from fisheries in that area. Also wet-cured in brine, this style of smoked salmon would make a lovely canapé topping or a lush partner for crackers, crème fraîche, and capers.

Tracklement's Original Highland Smoked Salmon (\$59 for 1 1/2 lb., unsliced; Tracklements.com; 800-844-7853) is made from fish from the Bay of Fundy, near Nova Scotia. Tasters noted its oily appearance, but after the salmon's cure in brown sugar and salt and hardwood-smoking, the nuanced balance of sweetness, salt, and smoke

was perfect, and the texture was luscious and tender. To preserve quality and freshness, Tracklement's doesn't slice its salmon for you, so be ready with a sharp knife to carve the thinnest possible slices.

Taku Wild Alaska Seafood was our favorite wild Pacific salmon (\$61 for 1 1/2 lb., sliced; Takustore.com; 800-582-5122). The intense red coloring of the sockeye salmon surprised some tasters, but its fresh flavor won us over. Lightly smoky and mild in flavor, the naturally dense fish had a less delicate texture than farmed varieties, but we felt good knowing we were enjoying a truly wild product.



White Smoked Salmon

For a real treat, seek out the rare—and absolutely delicious—silky smooth white smoked salmon. The same Atlantic species as pink-colored salmon, these fish live in the Baltic Sea on a diet devoid of shrimp or krill, which lend their pink hues to the fish that eat them. **Cap'n Mike's Holy Smoke** Northwest-style white salmon lox (\$54.95 per lb., sliced; 707-585-2000) is a great product, even if it is misleadingly called lox. **Petrossian** (800-828-9241) and **Nantucket Wild Gourmet & Smokehouse** (508-945-2700) also carry white smoked salmon from time to time, so call to check for availability. It's well worth the effort. ♦


ChefsResource.com

The best place
to buy Cuisinart
and other fine
gourmet products.



- A range of food processors stocked, from 7 to 20 cups, various colors.
- A wide variety of Cuisinart items carried, including electric knives, coffee makers, blenders, cookware and more.
- Free shipping over \$99 and no sales tax (outside of CA).
- Over 2000 items, at great prices.

Go online now at www.chefsresource.com
or call toll free 866-765-CHEF (2433)

 Made In Switzerland

Diamonds Are Now A Chef's Best Friend.

Elegantly designed and meticulously manufactured in Switzerland of pressure cast aluminum for perfect heat distribution. Through the use of Nanotechnology, over 200,000 real diamond crystals have been infused creating the world's strongest non-stick surface made so durable, even with the use of metal utensils, "It's Guaranteed for Life". Plus, Swiss Diamond is dishwasher and oven safe to over 500°F. Available in a variety of sizes and include vented heat tempered metal rimmed glass covers. Swiss Diamond, a chef's best friend.



Swiss Diamond
Diamond Reinforced Non-Stick Cookware

Call 1-800-969-2518 or visit
www.swissdiamondusa.com



DICK

The Professionals' Only Choice™

Studio knife series from
the finest Damascus Steel

1893

new



- Made in Germany
- Aesthetic, strength and functionality
- Comfortable grip with leather impression
- Blade, bolster and heel of FD VG10-33 Damascus Steel

DESIGN PLUS
Design Plus Award Ambiente 2008



DESIGNPREIS
2009
NOMINEE



knives . ancillary items . sharpening steels . grinding machines

Friedr. Dick Corp., 33 Allen Blvd., Farmingdale, NY 11735
1-800-554-3425, customerservice@fdick.com, www.fdict.com



Let's Get You Cooking!



potato ricer

www.cheftools.com

1-866-716-CHEF(2433)



In Season, p. 26

It isn't crucial to have a special knife to separate the flesh from the membrane of a grapefruit; a small stainless paring knife will do the trick. But a good grapefruit knife—a thin, narrow, usually serrated blade that's curved at the tip—will help you cut close to the membrane, leaving less flesh attached to the rind. Look for one with very fine serrations on both edges of the blade. Amazon.com carries many brands, ranging in price from \$2.59 to \$19.45.

Open House, p. 46

The candlesticks in the photo on pp. 46–47 range in price from \$5.95 to \$17.95 at CB2.com (800-606-6252), except the one in the foreground, which is \$150 at Juliska.com (888-414-8448). The bowl for the chutney (\$59), the Champagne saucers for the mustard and horseradish cream (\$85), the cake pedestal for the biscuits (\$220), and the compote bowl for the nuts (\$240) are also from Juliska. The white tureen holding the broccoli is \$40 at Potterybarn.com (888-779-5176). On p. 52, the birch box (\$13) is from Shopfete.com (203-263-6448), and the linen napkins, from Matteo, are available at J. Seitz & Co., New Preston, Connecticut (a set of four is \$65; for more information, call 860-868-0119 or email info@jseitz.com).

Dinner with Friends, p. 54

You'll need a mini blowtorch for the ginger crème brûlée; try the Messermeister Chefamme, available at Chefstools.com (866-716-2433) for \$42.99. For information on the 9-inch "low bowls" on pp. 56–57 (about \$60 each), visit Alexmarshallstudios.com or call 530-824-3800.

We love the complex, not-too-sweet flavors of **1** Fentiman's botanically brewed beverages (think sodas). In partic-

ular, Fentiman's Ginger Beer and Mandarin and Seville Orange Jigger pair beautifully with the Chicken, Lemon & Olive Stew and Saffron Couscous. Look for these all-natural sodas at select retailers (Dean & DeLuca, Fairway, Cost Plus World Market) or online at Chelseamarketbaskets.com (888-727-7887), where a case of 12 bottles is \$33.

For information on buying a Dutch oven (you'll need an 8-quart version for the stew in this story), see the source under Soup Suppers.

The square, etched platter by Terra Firma on p. 58 is \$75 at Shopfete.com (203-263-6448).

Holiday Menu, p. 60

Visit Surlatable.com (800-243-0852) for 8-inch square cake pans (\$15.95), 12-cup nonstick muffin pans (\$26), and heavy-duty rimmed baking sheets (Chicago Metallic's commercial jelly roll pan set is \$27 for a set of two).

To find the placemats (\$6.95), chargers (\$19.95), dinner plates (\$38.95), medium plates (\$14.95), and napkins (\$3.95) on pp. 60–61, visit Crateandbarrel.com (800-967-6696). The glass votives (\$25 to \$55) are from Simonpearce.com (800-774-5277). The trifle on p. 67 is pictured in a water glass from Match Italian pewter, \$69.96 at Woodbury Pewter (Woodbury pewter.com; 800-648-2014).

Coffee Cakes, p. 68

For best results, use a 10-inch angel food cake pan, preferably shiny aluminum. Nonstick is fine as long as it has a light interior. A removable bottom makes it easier to get the cake out of the pan. Try Nordicware's, which is \$19.99 at Pans.com (888-827-3960).

Spanish Marcona almonds are available at Whole Foods Markets or at Tienda.com (800-710-4304), where they're \$9.95 for 5.3 oz.

Cookies, p. 72

Visit Sugarcraft.com for a wide variety of decorating sugars and pastry bags, as well as a $\frac{3}{16}$ (#7) piping tip for 95¢. For a **2** 3½x4½-inch Christmas tree-shaped cookie cutter, look to Coppergifts.com (620-421-0654).

Soup Suppers, p. 78

To make these soups, you'll need a 6-quart (or larger) **3** Dutch oven. Chefsresource.com (866-765-2433) carries both Le Creuset and Staub brands in a range of colors and sizes.

The sterling silver ladle on p. 81 came to us from Country Loft Antiques in Woodbury, Connecticut (203-266-4500; Countryloftantiques.com).

Chocolate Desserts, p. 84

Cooking.com (800-663-8810) carries a 9½-inch fluted tart pan with a removable bottom for \$10.95, as well as a wide selection of 9-inch cake pans (\$6.95 to \$17.95). Arte Italica's Tesoro cake stand (on pp. 84–85) sells for about \$226. For stores, visit Arteitalica.com.

From Our Test Kitchen, p. 92

Look for Soehnle's digital kitchen scales at Soehnleusa.com (866-695-3434), where prices start at \$31.99. Metrokitchen.com (888-892-9911) carries a nice selection of Salter scales, from \$39.95. And Oxo's food scale is \$49.99 at Oxo.com (800-545-4411). ♦

NEW! OUR 15TH ANNIVERSARY ARCHIVE

Get \$20 off and **FREE** Shipping!



**LIMITED-TIME
OFFER!**
Expires: 12/31/08

To celebrate our 15th Anniversary, we've compiled this complete digital archive of every regular *Fine Cooking* issue published since our magazine launched in 1994.

All on one handy DVD-ROM! Now, you can quickly access the wealth of expert advice we've delivered to our readers, including:

- More than 3,000 tested recipes
- Every Quick & Delicious section
- Proven tips and techniques
- Step-by-step instruction and more

Our expanded search feature lets you...

- Find a specific article
- Search by keyword or category
- Browse all issues

Your kitchen isn't complete without this handy archive.



Enjoy quick and easy computer access to every single issue from 1- 96.

Order yours now for only \$79.95
(reg. \$99.95)

Save with \$20 off and FREE Shipping!

Product #051034, Available 12/10/08

Call toll free 800-888-8286, offer code: M5800126

Go to: FineCooking.com/DVDArchive

Recipes, listed by title only, from *Fine Cooking* issues 90–96. For a free printout of the full 2008 index, call customer service at 800-888-8286. For a full searchable index, visit www.finecooking.com.

APPETIZERS

Baked Brie with Dried Cherries & Thyme, 96:pullout
 Chicken Quesadillas with Chipotle Crema & Pico de Gallo, 94:60
 Crab & Scallion Stuffed Shrimp, 96:62
 Crabmeat Empanadas with Grilled Corn Salsa & Poblano Cream Sauce, 94:61
 Crisp & Spicy Chicken Tenders with Blue Cheese Dipping Sauce, 92:90a
 Crisp Lamb Meatballs, 93:67
 Cucumber-Yogurt Dip, 93:64
 Endive Spears with Sweet Potato, Bacon & Chives, 96:pullout
 Fava Bean Purée, 92:25
 Garlicky Shrimp with Basil, 92:61
 Greek Salad Skewers, 96:pullout
 Greek Spinach & Feta Pie, 93:62
 Grilled Prosciutto, Fontina & Sun-Dried Tomato Sandwiches, 93:86a
 Grilled Vegetable Tacos with Cilantro Pesto, 94:60
 Hummus with Tahini, 93:64
 Oven-Roasted Pepper Tart with Prosciutto & Goat Cheese, 93:60
 Pan-Fried Crisp Fennel, 90:48
 Pine Nut, Currant & Rice-Stuffed Grape Leaves, 93:66
 Prosciutto-Wrapped Mozzarella & Basil, 96:pullout
 Rustic Eggplant Dip, 93:65
 Rustic Rosemary Tarts, 95:66
 Scallop & Mushroom Rosemary Kebabs, 95:69
 Seared Scallops with Pea Purée, Crisp Pancetta & Gremolata, 92:back cover
 Shrimp with Spicy Asian Peanut Dipping Sauce, 96:pullout
 Smoked Salmon & Cucumber Tea Sandwiches, 96:pullout
 Spicy Spanish Olives, 96:pullout
 Spinach & Artichoke Dip, 96:pullout
 Sweet & Spicy Roasted Nuts, 96:pullout
 Toasted Pita Chips, 93:64
 Toasted Spiced Cashews, 90:58
 Warm Cheese & Mushroom Toasts, 96:pullout
 Zucchini Fritters, 93:67

BEANS

Cider & Bacon Baked Beans, 93:57
 Mexican Black Bean Burgers, 94:51
 Sherry Baked Beans with Chorizo, 93:54
 Spicy Red-Eye Baked Beans, 93:56

BEEF & LAMB

Crisp Lamb Meatballs, 93:67
 Grilled Lamb Chops with Fresh Herb & Feta Salad, 94:82a
 Grilled Skirt Steak with Quick Romesco Sauce, 94:82a
 Pan-Seared Steak with Caper-Anchovy Butter, 95:94a
 Pepper-Crusted Roast Beef, 94:37
 Rack of Lamb with Fresh Mint, Golden Raisin & Pine Nut Relish, 92:43
 Slow-Roasted Beef Tenderloin with Double-Mushroom Ragoût, 96:64
 Steak au Poivre with Cognac Sauce, 95:53
 Stuffed Blue Cheese Burgers, 94:48
 Watercress Salad with Steak, Sautéed Shallots & Stilton, 96:114a

BEVERAGES

Champagne Cosmo, 96:62
 Hot Buttered Rum, 96:41
 Hot Chocolate, 91:68
 Masala Chai, 90:74
 Orange-Scented Mulled Wine, 96:41
 Pear Sidecar, 96:49
 Rosemary's Pink Diamond Fizz, 95:68
 Tom Collins, 94:31
 Triple-Shot Eggnog, 96:40
 Watermelon Gin Punch, 94:31

BREADS & SANDWICHES

Chinese Pork & Mushroom Wraps, 90:40
 Grilled Brie, Turkey & Pear Sandwiches, 91:86a
 Grilled Flatbreads, 93:42
 Grilled Prosciutto, Fontina & Sun-Dried Tomato Sandwiches, 93:86a
 Grilled Roast Pork Cubano Sandwiches, 90:39
 Handmade Corn Tortillas, 94: 75
 Homemade Greek Pita, 93:78
 Mini Baguettes, 91:60

BREAKFAST

Broiled Grapefruit with Honey, Vanilla & Cardamom, 96:28
 Creamy Coconut Oatmeal with Dried Peaches & Candied Coconut Pecans, 91:64



Stuffed Blue Cheese Burgers, 94:48

BURGERS

Fresh Tuna Burgers with Ginger & Cilantro, 94:48
 Mexican Black Bean Burgers, 94:51
 Middle Eastern Turkey Burgers, 94:50
 Stuffed Blue Cheese Burgers, 94:48

CHICKEN & TURKEY

Baby Greens with Chicken, Dried Cherries, Pears & Pecans, 96:114a
 Braised Chicken with 40 Cloves of Garlic, 92:62
 Brazilian Chicken & Shrimp Stew, 91:65
 Chicken-Andouille Filé Gumbo, 90:55
 Chicken Fajitas with Red Pepper, Onion & Lime, 92:90a
 Chicken, Lemon & Olive Stew, 96:56
 Chicken Piccata, 93:86a
 Chicken Quesadillas with Chipotle Crema & Pico de Gallo, 94:60
 Chicken with Apples & Cider, 91:53
 Crisp & Spicy Chicken Tenders with Blue Cheese Dipping Sauce, 92:90a
 Grilled-Chicken Caesar Salad with Garlic Croutons, 94:57
 Grilled Chicken with Apricot-Balsamic Glaze, 93:43
 Grilled Prosciutto-Wrapped Chicken Stuffed with Fresh Mozzarella & Basil, 93:86a
 Grilled Sausage with Summer Squash, Fresh Herbs & Olives, 94:back cover
 Honey-Barbecued Chicken, 94:38
 Indian-Spiced Chicken with Lime & Cilantro, 90:59
 Mediterranean Chicken with Mushrooms & Zucchini, 91:50
 Middle Eastern Turkey Burgers, 94:50
 Pomegranate-Orange Chicken, 91:52
 Quick Chicken Chili, 91:86a

Roasted Turkey with Juniper-Ginger Butter & Pan Gravy, 95:46
 Rosemary-Garlic Chicken with Apple & Fig Compote, 95:66
 Sautéed Chicken Paillards with Herb Salad & White Balsamic Vinaigrette, 92:90a
 Sautéed Chicken with Sherry & Olive Pan Sauce & Toasted Almonds, 92:90a
 Sesame Noodles with Chicken, 92:90a
 Spanish Chicken with Chickpeas & Chorizo, 95:94a
 Turkey Tacos, 95:94a
 Vietnamese-Style Caramel-Braised Chicken, 92:90a
 Vietnamese-Style Chicken Salad, 94:82a
 Village-Style Greek Salad with Chicken & Lemon-Mint Vinaigrette, 92:90a

EGGS

Artichoke & Smoked Mozzarella Frittata, 96:114a

FISH & SHELLFISH

Blackened Tilapia with Cilantro-Lime Slaw, 96:114a
 Brazilian Chicken & Shrimp Stew, 91:65
 Broiled Miso-Marinated Halibut, 90:86a
 Chinese Five-Spice Halibut with Pickled Red Pepper & Ginger, 92:47
 Cod with Mushrooms, Garlic & Vermouth, 90:86a
 Crab & Scallion Stuffed Shrimp, 96:62
 Crabmeat Empanadas with Grilled Corn Salsa & Poblano Cream Sauce, 94:61
 Cumin-Rubbed Tuna with Roasted-Jalapeño Tartar Sauce, 90:86a
 Fire-Roasted Red Pepper & Shrimp Fettuccine with Toasted Garlic Breadcrumbs, 93:61
 Fresh Tuna Burgers with Ginger & Cilantro, 94:48
 Garlicky Shrimp with Basil, 92:61
 Grilled Shrimp & Calamari Salad with Arugula & Orange Vinaigrette, 93:86a
 Herb & Parmigiano-Crusted Tilapia with Quick Tomato Sauce, 90:86a
 Herb-Buttermilk-Marinated Salmon with Cucumber Salad, 96:50
 Hoisin-Glazed Scallops with Spinach & Cilantro, 96:114a
 Lemon-Ginger Poached Halibut with Leeks & Spinach, 95:94a
 Linguine with Shrimp, Caramelized Onion, Pancetta & Peas, 95:94a
 Mussels Steamed with Leeks, Tomatoes & Garlic, 90:86a
 Pan-Seared Salmon with Plum-Cucumber Salad, 94:82a
 Pea & Shrimp Penne with Basil, 92:55

Poppy Tooker's Seafood Gumbo, 90:54
 Risotto with Scallops, Pancetta & Spinach, 91:86a
 Roasted Salmon with Shiitake, Leek & Arugula Salad, 95:back cover
 Salmon Seared on Bacon with Balsamic Vinegar, Honey & Rosemary, 90:86a
 Scallop & Mushroom Rosemary Kebabs, 95:69
 Seared Scallops with Golden Shallot & Grapefruit Sauce, 90:86a
 Seared Scallops with Pea Purée, Crisp Pancetta & Gremolata, 92:back cover
 Sear-Roasted Haddock or Cod with Horseradish Aioli & Lemon-Zest Breadcrumbs, 92:48
 Sear-Roasted Halibut with Tomato & Capers, 93:86a
 Shrimp Roasted with Potatoes & Prosciutto, 90:back cover
 Shrimp Salad Rolls with Tarragon & Chives, 94:82a
 Shrimp Stew with Coconut Milk, Tomatoes & Cilantro, 91:86a
 Shrimp with Spicy Asian Peanut Dipping Sauce, 96:pullout
 Spice-Rubbed & Sear-Roasted Salmon with Honey-Glazed Fennel, 92:49
 Thai Green Curry Shrimp, 96:114a
 Vietnamese Tilapia with Turmeric & Dill, 95:94a

MEATLOAVES

Bacon-Wrapped Meatloaf, 91:37
 Fried Meatloaf, 91:77
 Glazed Meatloaf with Peppers & Warm Spices, 91:39
 Meatloaf with Fresh Scallions & Herbs, 91:38

PASTA & GNOCCHI

Classic Baked Macaroni & Cheese, 91:49
 Fire-Roasted Red Pepper & Shrimp Fettuccine with Toasted Garlic Breadcrumbs, 93:61
 Fregola with Wild Mushrooms, Sherry & Cream, 90:42
 Gnocchi with Creamy Gorgonzola Sauce, 90:64
 Gnocchi with Sausage & Leek Ragù, 90:65
 Israeli Couscous with Saffron, Toasted Pine Nuts & Currants, 90:45
 Linguine with Roasted Red Peppers, Tomatoes & Toasted Breadcrumbs, 94:82a
 Linguine with Shrimp, Caramelized Onion, Pancetta & Peas, 95:94a
 Linguine with Zucchini, Pancetta & Parmigiano, 93:86a
 Orecchiette with Fennel, Sausage & Tomatoes, 93:86a
 Orzo with Lemon, Garlic, Parmigiano & Herbs, 90:44

Pan-Seared Gnocchi with Browned Butter & Sage, 90:64
 Pasta with Roasted Cauliflower, Arugula & Prosciutto, 96:back cover
 Pea & Shrimp Penne with Basil, 92:55
 Potato Gnocchi, 90:62
 Spaghetti alla Carbonara, 92:57
 Spaghetti with Garlic & Spinach, 92:61
 Spaghetti with Mushroom Cream Sauce, 95:94a
 Whole-Wheat Pasta with Pancetta, Greens & Garlic, 96:114a

PIZZA, CALZONES & STROMBOLI

Basic Pizza Dough, 92:68
 Better than Pepperoni Pizza, 92:69
 Calzones with Sausage & Peppers, 92:70
 Classic Margherita Pizza, 92:69
 Stromboli with Salami, Ham & Cheese, 92:71
 White Pizza, 92:69

PORK & SAUSAGE

Apple-Bacon Barbecued Ribs, 93:48
 Bourbon-Orange-Glazed Ham, 96:50
 Chicken-Andouille Filé Gumbo, 90:55
 Chinese Pork & Mushroom Wraps, 90:40
 Double-Fennel Pork Chops, 96:114a
 Grilled Roast Pork Cubano Sandwiches, 90:39
 Grilled Sausage with Summer Squash, Fresh Herbs & Olives, 94:back cover
 Hoisin Barbecued Ribs, 93:48
 Mediterranean Kale & White Bean Soup with Sausage, 91:25
 New Mexican Pork & Green Chile Stew, 90:41
 Pork Chops with Mustard Sauce, 95:94a
 Roasted Pork Loin with Maple-Mustard Crust, 90:38



Pan-Seared Gnocchi with Browned Butter & Sage, 90:64

Sausages & White Bean Stew with Tomatoes, Thyme & Crisp Breadcrumbs, 91:86a

Spice-Rubbed Pork Loin, 94:38

RICE & NOODLES

Basmati Rice Pilaf with Pistachios, 90:59

Risotto with Scallops, Pancetta & Spinach, 91:86a

Sesame Noodles with Chicken, 92:90a

SALADS

Arugula, Carrot & Celery Root Salad with Almonds, 96:58

Baby Greens with Chicken, Dried Cherries, Pears & Pecans, 96:114a

Cobb Salad with Fresh Herbs, 94:55

Cucumber, Fennel & Roasted Potato Salad with Parsleyed Yogurt, 92:44

Fennel & Orange Salad with Red Onion & Olives, 90:48

Green Bean Salad with Tomatoes, Arugula & Basil Dressing, 93:44

Grilled-Chicken Caesar Salad with Garlic Croutons, 94:57

Grilled Shrimp & Calamari Salad with Arugula & Orange Vinaigrette, 93:86a

Heirloom Cherry Tomato, Fennel & Arugula Salad with Goat Cheese Dressing, 94:45

Heirloom Tomato Napoleon with Parmesan Crisps & Herb Salad, 94:43

Niçoise Salad with Grilled Tuna & Potatoes, 94:54

Pea, Butter Lettuce & Herb Salad, 92:52

Potato Salad with Olives, Scallions & Garden Herbs, 93:44

Romaine, Bacon & Tomato Salad with Croutons & Tarragon Vinaigrette, 94:82a

Smoked Heirloom Tomato Relish with Corn & Beans, 94:44

Vietnamese-Style Chicken Salad, 94:82a

Village-Style Greek Salad with Chicken & Lemon-Mint Vinaigrette, 92:90a

Watercress Salad with Steak, Sautéed Shallots & Stilton, 96:114a

SAUCES, CONDIMENTS & SEASONINGS

Ancho Chile Harissa, 93:26a

Balsamic & Herb Marinade, 93:26a

Balsamic-Glazed Grilled Sweet Onions, 93:25

Basil Butter, 93:26a

Basil Vinaigrette, 94:54

Bourbon & Brown Sugar Marinade, 93:26a

Chunky Tomato-Basil Vinaigrette, 93:26a

Cilantro Pesto, 94:60

Creamy Caesar Dressing, 94:57

Cucumber & Yogurt Sauce, 94:50

Fire-Roasted Pepper Relish, 93:58

Garlic-Rosemary Butter, 92:59

Honey Glaze, 94:38



Sesame Noodles with Chicken, 92:90a

Horseradish Cream, 96:50

Jalapeño-Lime Salsa, 94:38

Kicked-Up Ketchup, 94:8

Lemon-Garlic Oil with Herbs, 93:43

Lemon-Sherry Vinaigrette, 94:55

Lime-Cilantro Butter, 93:26a

Maple-Tangerine Cranberry Sauce, 95:48

Middle Eastern Steak Rub, 93:26a

Mushroom Gravy, 91:37

No-Cook Tomato Sauce for Classic Pizzas, Calzones, and Stromboli, 92:71

Orange-Maple Mustard, 96:50

Pesto-Style Salsa Verde, 93:26a

Pico de Gallo, 94:60

Pineapple-Bourbon Chutney, 96:50

Red Wine Pan Sauce, 94:48

Roasted Garlic, 92:59

Rosemary Chimichurri, 94:37

Saffron Tomato Sauce with Capers, 92:78

Smoked Heirloom Tomato Relish with Corn & Beans, 94:44

Soy, Ginger & Garlic Marinade, 93:26a

Star Anise & Rosemary Rub, 93:26a

Tex-Mex Rub, 93:26a

Thai-Style Dipping Sauce, 94:48

Tomatillo & Avocado Salsa, 94:51

SIDE DISHES

Baby Yukon Potato Salad with Shallots, Chives, Bacon & Lemon Vinaigrette, 91:43

Balsamic-Glazed Grilled Sweet Onions, 93:25

Balsamic Sautéed Mushrooms, 91:47

Basmati Rice Pilaf with Pistachios, 90:59

Braised Fennel with Tomato, Green Olives & Capers, 90:50

Braised Fingerlings with Thyme & Butter, 91:42

Broccoli with Spicy Gremolata, 96:52

Cauliflower with Brown Butter, Pears, Sage & Hazelnuts, 95:48

Chinese Restaurant-Style Sautéed Green Beans, 91:45

Cider & Bacon Baked Beans, 93:57

Creamy Garlic Mashed Potatoes, 92:60

Cucumber & Feta Toss with Mint & Dill, 93:53

Cucumber, Fennel & Roasted Potato Salad with Parsleyed Yogurt, 92:44

Delicata Squash with Caramelized Shallots & Sherry, 95:57

Fennel & Orange Salad with Red Onion & Olives, 90:48

Fennel Layered with Potatoes & Breadcrumbs, 90:49

Fregola with Wild Mushrooms, Sherry & Cream, 90:42

Gingery Sautéed Carrots, 91:46

Greek Spinach & Feta Pie, 93:62

Green Bean Salad with Tomatoes, Arugula & Basil Dressing, 93:44

Green Beans with Meyer Lemon Vinaigrette & Parmesan Breadcrumbs, 95:47

Individual Savory Parmesan-Horseradish Bread Puddings, 96:64

Israeli Couscous with Saffron, Toasted Pine Nuts & Currants, 90:45

Lemon-Thyme Spinach, 96:64

Marinated Tomatoes with Pickled Red Onions & Gorgonzola, 93:53

Mashed Potatoes with Caramelized Shallots, 95:48

Orzo with Lemon, Garlic, Parmigiano & Herbs, 90:44

Pan-Fried Crisp Fennel, 90:48

Pan-Seared Summer Squash with Crisp Rosemary, 95:66

Potato Gratin with Artichoke & Comté, 95:60

Potato Gratin with Bacon, Leek & Gruyère, 95:60

Potato Gratin with Bacon, Mushroom & Fontina, 95:60

Potato Gratin with Ham, Leek & Goat Cheese, 95:60

Potato Gratin with Sausage, Caramelized Onion & Cheddar, 95:60

Potato Gratin with Shallots & Gruyère, 95:60

Potato Salad with Olives, Scallions & Garden Herbs, 93:44

Quick-Braised Peas, Lettuce & Scallions, 92:51



Soy-Braised Kabocha Squash, 95:57

Roasted Baby Red, White & Purple Potatoes with Rosemary, Fennel & Garlic, 91:41

Roasted Beets with White Balsamic & Citrus Dressing, 90:25

Roasted Fingerling Potatoes, 96:52

Rustic Bread Stuffing with Dried Cranberries, Hazelnuts & Oyster Mushrooms, 95:46

Saffron Couscous, 96:56

Sautéed Broccoli Raab with Chile, Garlic & Lemon, 95:25

Sherry Baked Beans with Chorizo, 93:54

Shredded Carrots with Jalapeño, Lime & Cilantro, 93:52

Soy-Braised Kabocha Squash, 95:57

Spaghetti Squash with Indian Spices, 95:56

Spicy Red-Eye Baked Beans, 93:56

Spicy Slaw with Radicchio & Green Mango, 93:52

Spinach with Yogurt & Chickpeas, 90:60

Zucchini & Yellow Squash Ribbons with Daikon, Oregano & Basil, 93:51

Zucchini Fritters, 93:67

SOUPS, STEWS & STOCKS

Asparagus Soup with Saffron Croutons, 92:42

Black Bean Soup with Sweet Potatoes, 96:83

Brazilian Chicken & Shrimp Stew, 91:65

Chicken-Andouille Filé Gumbo, 90:55

Chicken Broth, 91:74

Chilled Oven-Roasted Yellow Pepper Soup, 93:60

Classic Tomato Soup, 91:55

Creamy Tomato Soup with Basil Coulis, 91:57

Curried Carrot Soup with Cilantro, 91:86a

Golden Turkey Broth, 95:84

Mediterranean Kale & White Bean Soup with Sausage, 91:25

New Mexican Pork & Green Chile Stew, 90:41

Pasta e Fagioli, 96:80

Pea & Mint Soup with Lemon Cream, 92:54

Poppy Tooker's Seafood Gumbo, 90:54

Quick Chicken Chili, 91:86a

Roasted Hubbard Squash Soup with Hazelnuts & Chives, 95: 5

Root Vegetable & Barley Soup with Bacon, 96:80

Sausages & White Bean Stew with Tomatoes, Thyme & Crisp Breadcrumbs, 91:86a

Shrimp Stew with Coconut Milk, Tomatoes & Cilantro, 91:86a

Southwest Tomato & Roasted Pepper Soup, 91:56

Spiced Tomato & Red Lentil Soup, 96:82

Summer Vegetable Soup with Dill, 94:82a

Tomato Soup with Fennel, Leek & Potato, 91:back cover

Winter Vegetable Soup with Coconut Milk & Pear, 91:63

Desserts & Pastry

Cakes

Angel Food Cake with Strawberries & Whipped Cream, 92:45

Blueberry-Lime Pound Cake, 93:73

Caramelized Pear Upside-Down Cake, 95:74

Chocolate Ripple Sour Cream Coffee Cake, 96:71

Cinnamon-Caramel-Ganache Layer Cake, 96:86

Cinnamon-Walnut Shortcakes with Caramelized Plums, 94:67

Ginger Cake, 96:67

Plum Coffee Cake with Brown Sugar & Cardamom Streusel, 94:65

Sour Cream Coffee Cake with Ginger & Marcona Almonds, 96:71

Sour Cream Coffee Cake with Toasted Pecan Filling, 96:70

Cookies & Bars

Apricot & Pistachio Baklava with Orange-Cardamom Syrup, 92:64

Blueberry Streusel Bars with Lemon-Cream Filling, 93:71

Caramel-Pecan Brownies, 95:75

Chocolate-Mint Thumbprints, 96:77

Classic Baklava, 92:64

Hazelnut & Chocolate Baklava with Espresso-Frangelico Syrup, 92:64

Honey-Nut Bars, 96:76

Honey Shortbread, 96:77

Lemon-Rosemary Christmas Trees, 96:75

Mocha Sandwich Cookies, 96:74

Orange-Hazelnut Olive Oil Cookies, 96:76

Pine Nut Wedding Cookies, 96:74

Truffles, 91:70

Fruit Desserts

Broiled Grapefruit with Honey, Vanilla & Cardamom, 96:28

Peach & Blueberry Crisp with Spiced-Pecan Topping, 93:72

Frostings & Sauces

Basic Caramel, 95:72

Basic Ganache, 91:68

Caramelized Plums, 94:67

Hot Fudge Sauce, 91:70

Rich Caramel Sauce, 95:73

Pies, Tarts & Tortes

Bittersweet Chocolate Tart with Salted Caramelized Pistachios, 96:90

Black & Blueberry Pie with Lemon-Cornmeal Crust, 93:70

Chocolate Caramel-Almond Tart, 95:76

Chocolate-Espresso Mousse Torte, 91:69

Chocolate Pomegranate Torte, 96:88

Plum Tart with Lemon-Shortbread Crust, 94:64

Sugar & Spice Pumpkin Pie with Brandied Ginger Cream, 95:50

Puddings & Parfaits

Apricot-Almond Bread Pudding, 90:67

Crème Caramel, 95:73

Espresso Crème Caramel, 95:73

Ginger Cake Trifles with Caramelized Apples, Cranberries & Whipped Cream, 96:66

Ginger Crème Brûlée, 96:59

Individual Toasted Coconut & Lemongrass Bread Puddings, 91:64

Lemon-Buttermilk Pudding Cakes, 93:45

Lemon-Coconut Bread Pudding, 90:67

Mango Lassi Parfait, 90:60

Orange Crème Caramel, 95:73

Rum-Raisin Bread Pudding, 90:67

Triple-Berry Bread Pudding, 90:67



Truffles, 91:70



Blueberry-Lime Pound Cake, 93:73

Get Cookbooks!

THE WORLD'S LARGEST SELECTION OF COOKBOOKS—OVER 14,000 TITLES

Find Them All at 20% to 75% off Everyday at www.ecookbooks.com

Here's a Sampling of What You'll Find—These & Many Other New Releases at 40% Off!



Barefoot Contessa Back to Basics: Get Great Flavors from Simple Ingredients by Ina Garten
Bring the best out of ordinary ingredients to create delicious meals.
Hardcover—
Item# 341135
List \$35.00
Your Price: \$21.00



BakeWise: The Hows and Whys of Successful Baking with Over 200 Magnificent Recipes by Shirley Corriher
250 flavorful and foolproof recipes.
Hardcover—
Item# 341762
List \$40.00
Your Price: \$24.00



Chanterelle: The Story and Recipes of a Restaurant Classic by David Waltuck
More than 150 nouvelle cuisine classics. A must-have for pros and home cooks alike.
Hardcover—
Item# 341258
List \$50.00
Your Price: \$30.00

At Jessica's Biscuit®/ecookbooks.com™ You'll Receive:

- *The Largest Cookbook Selection at Unbeatable Prices!*
- **Free Shipping** on orders of \$25.00 or more!
- **Culinary Updates**—Sign up for our free online newsletter!
- **Free Choices**—For each shipment of \$40 choose a free item from our list of choices!
- **Special Magazine Offer**—With a \$50 purchase choose a year of *Bon Appétit*, *Domino*, *Gourmet*, or *Condé Nast Traveler*!

See www.ecookbooks.com for details on all of the above!

Jessica's Biscuit
eCOOKBOOKS.COM

Jessica's Biscuit®, PO Box 301, Newton, MA 02460

(800) 878-4264 Mon - Fri 9 am to 5 pm

Entire Selection Available at www.ecookbooks.com

cook's market



Fine Food from Spain at
WWW.TIENDA.COM
Paella Sets, Jamón, Cheeses,
10% OFF with code FC28
Free Catalog - 800 710 4304

SPICES & TEAS
SAN FRANCISCO HERB CO.
250 14th Street, San Francisco, CA
800-227-4530 www.sfherb.com

Tired of your drink options?



- Gourmet Root Beers
- Nostalgic Sodas
- Specialty Waters
- Monthly Clubs

Delivered Direct To You!

www.beveragesdirect.com

ORGANIC CHESTNUTS

Fresh Chestnuts
Dried Chestnuts
Chestnut Flour

Ladd Hill Orchards
Sherwood, Oregon
www.laddhillchestnuts.com
503.625.1248



TO FIND OUT MORE

about the products you see
advertised in *Fine Cooking*,
visit the Advertiser's websites by
using our online Shopping Guide.

fine Cooking

www.finecooking.com/shopping

www.BakeDeco.com

#1 Source for Professional Chefs

Quality bakeware, cake decorating
supplies, chocolate tools, cookware,
& much more!!!

KEREKES 800-525-5556
6103-15TH Ave. Brooklyn, NY

BULKFOODS.COM

**NUTS, CANDY, CHOCOLATE,
INGREDIENTS & SPICES**

Over 2,500+ Items
419-537-1713
Order Online!



UPTON TEA IMPORTS
Purveyor of the World's Finest Teas
1-800-234-8327 Free catalog list up over 300 varieties of teas
www.uptontea.com
 34A Hayden Rowe St. * Hopkinton, MA 01748

SMALL ADS YIELD BIG RETURNS
 for advertisers featured in the
Cook's Market section
 of *Fine Cooking*.
 Call 1-800-309-8940, ext. 3231

What can you do with a recipe?™

Earn \$500, \$1000, \$5000 or MORE when you publish your own cookbook. Call today for your **FREE** Cookbook Kit!

1-800-227-7282
www.cookbookpublishers.com

Statement of Ownership, Management, and Circulation

1. Publication title: *Fine Cooking*. 2. Publication no. 1072-5121. 3. Filing date: September 29, 2008. 4. Issue frequency: Bimonthly. 5. No. of issues published annually: 6 as of Feb/Mar 08. 6. Annual subscription price: \$29.95. 7. Complete mailing address of known office of publication: 63 S. Main St., PO Box 5506, Newtown, Fairfield County, CT 06470-5506. 8. Complete mailing address of headquarters or general business office of publisher: 63 S. Main St., PO Box 5506, Newtown, CT 06470-5506. 9. Publisher: Maria Taylor, address same as 8. Editor: Laurie Buckle, address same as 8. Managing Editor: Rebecca Freedman, address same as 8. 10. Owner: The Taunton Press, Inc., address same as 8. Stockholders owning or holding 1% or more of total amount of stock: Taunton, Inc., address same as 8. 11. Known bondholders, mortgagees, and other security holders: None. 12. Not applicable. 13. Publication title: *Fine Cooking*. 14. Issue date for circulation data below: August/September 2008. 15. Extent and nature of circulation:

| | Average no. copies each issue during preceding 12 months | No copies of single issue published nearest to filing date |
|---|--|--|
| A. Total number copies (net press run) | 478,088 | 484,674 |
| B. Paid circulation (by mail & outside the mail) | | |
| 1. Mailed outside-county paid subscriptions stated on PS form 3541 | 146,666 | 147,500 |
| 2. Mailed in-county paid subscriptions stated on PS form 3541 | 0 | 0 |
| 3. Paid distribution outside the mails including sales through dealers & carriers, street vendors, counter sales & other paid distribution outside USPS | 111,476 | 90,350 |
| 4. Paid distribution by other classes of mail through USPS | 0 | 0 |
| C. Total paid distribution (Sum of 15B 1, 2, 3 & 4) | 258,142 | 237,850 |
| D. Free or nominal rate distribution (by mail & outside the mail) | | |
| 1. Outside-county copies on PS form 3541 | 3,622 | 5,415 |
| 2. In-county copies on PS form 3541 | 0 | 0 |
| 3. Other classes through USPS | 0 | 0 |
| 4. Outside the mail | 6,462 | 6,301 |
| E. Total free or nominal rate distribution (Sum of 15D 1, 2, 3 & 4) | 10,084 | 11,716 |
| F. Total distribution (sum of 15C & 15E) | 268,226 | 249,566 |
| G. Copies not distributed | 209,862 | 235,108 |
| H. Total (sum of 15F & 15G) | 478,088 | 484,674 |
| I. Percent paid (15C ÷ 15F x 100) | 96.2% | 95.3% |

16. This statement of ownership will be printed in the Dec/Jan 2009 issue of this publication. 17. I certify that all information on this form is true and complete. I understand that anyone who furnishes false or misleading information on this form or who omits material or information requested on the form may be subject to criminal sanctions (including fines and imprisonment) and/or civil sanctions (including civil penalties). Signature: Laurie Buckle, editor.

Galloway's
 specialty foods
www.gallowaysfoods.com

HANDMADE PIEROGI

www.milliespierogi.com • 1-800-743-7641

We make our pierogi by hand, using the finest ingredients, then fully cook before packaging. They arrive fresh at your door in a reusable foam cooler. Cabbage, potato & cheese, farmer's cheese, prune, blueberry or potato & onion fillings. Pick your favorites!

Millie's PIEROGI

As Featured in The New York Times & Yankee Magazine

one dozen pierogi per tray

Box of 6 trays \$42.00 Box of 10 trays \$63.00
 Kapusta + 5 trays \$45.50 Polish Party Pack \$66.00
 Polish Picnic \$43.50 Call for S&H

Avocado of The Month Club®



Premium California avocados and fresh, jumbo CA artichokes.

Our unique gift boxes & baskets offer the ultimate gift solution for any avocado or artichoke lover!



www.artichokestore.com

www.aotmc.com 1-866-714-9921

Solid Copper Heat Diffusers & Defroster Plates



Even Heating - No Hot Spots
 Fantastic as a Defroster Plate!
 They Really Work - Because Copper conducts heat better

(805) 218-3241

www.BellaCopper.com



serving the cooks of america

Since 1981

800-915-9788

www.cookswares.com

Cookware - Cutlery - Bakeware - Appliances - Foods - Gadgets

Chestnuts
 roasting on your open fire...

Buy American-grown chestnuts
 Chestnut Growers of America
www.chestnutgrowers.com

10% Off Site-Wide!

LaPrima SHOPS .com

Your on-line source for finest in Bakeware, Cookware, Tableware, Coffee and more...

Coupon Code: FC08
 Expires 12-15-08, Limited to One Use per Customer
LaPrimaShops.com

Cookie Molds Over 400 designs

Wonderful for springerle, gingerbread speculaas, marzipan, & fondant.
 Free catalog Toll free 877-279-4455
www.houseonthefill.net

Find something fresh each & every day...

myGourmet connection

Recipes • Restaurants • Forums
 Food Articles • Gourmet Shopping

www.MyGourmetConnection.com

EARTHSTONE WOOD-FIRE OVENS



THE ULTIMATE GOURMET APPLIANCE

FOR TASTY AND HEALTHY COOKING

Call for a free brochure - 800-840-4915

6717 San Fernando Rd. Glendale CA 91201

www.earthstoneovens.com

For direct links to all these advertiser websites in one place, go to www.finecooking.com/shopping

Appliances

Chef's Choice p. 15 Woo 'em with waffles! Prepare the world's most delicious waffles in 90 seconds! The Chef's Choice® unique Quad® baking system lets you choose the ideal flavor, texture, and color.

800-342-3255

www.chefschoice.com

The Chef's Resource p. 103 Serious tools for serious chefs! The Chef's Resource offers the highest-quality hand-picked items for the serious home chef.

www.chefsresource.com

Earthstone Wood-Fire Ovens p. 111 Wood-fired brick ovens for indoor and outdoor use. Can double as a fireplace. Great for baking, grilling, and roasting.

800-840-4915

www.earthstoneovens.com

Mugnaini Imports p. 97 Mugnaini, exclusive importers of Italian wood-fired ovens. Italian tradition, American technology. Dedicated to customer service in design, building support, and oven use.

888-887-7206

www.mugnaini.com

Viking Range Corporation p. 19 If cooking is everything, the complete Viking kitchen offers everything you need - professional performance and impeccable design.

888-845-4641

www.vikingrange.com/wheretobuy

Zojirushi America Corporation p. 43 Zojirushi manufactures top-of-the-line cooking appliances from rice cookers to breadmakers. Focusing on how our appliances fit into everyday lives for nearly 90 years.

www.zojirushi.com

Bakeware

A Cook's Wares p. 111 We have what you need for your kitchen: The finest cookware, bakeware, cutlery, utensils and small appliances. Since 1981.

800-915-9788

www.cookswares.com

Emile Henry p. 13 Beautiful, scratch-proof, naturally nonstick, and easy to clean. French-made Emile Henry® ovenware and bakeware heats evenly for perfect cooking. It does more, so you do less.™

www.emilehenryusa.com

LaPrima Shops p. 111 Come discover the finest-quality selection of gourmet and European-style merchandise—from the finest espresso to the future in silicone baking and cooking tools.

www.laprimashops.com

Nordic Ware p. 33 Nordic Ware is America's favorite manufacturer of bakeware, cookware, and kitchenware. Our famous Bundt® pans are found in well-equipped kitchens all around the world.

www.nordicware.com

Pillivuyt USA, Inc. p. 101 Over 400 porcelain items for cooking and serving. Virtually nonstick with easy-to-clean impenetrable glaze. Durable, versatile, and a joy to use.

www.pillivuytus.com

Books

Cookbook Publishers p. 111 Cookbook Publishers, Inc.: Raise money with your custom community fundraising cookbook. Great for churches, schools, or organizations. Free kit.

800-227-7282

www.cookbookpublishers.com

Jessica's Biscuit p. 100

www.ecookbook.com

Cookware

DeBuyer Industries p. 101 French manufacturer since 1830, de Buyer offers professional high-quality cooking and pastry utensils for lovers of flavor and gastronomy.

www.debayer.com

Fagor Cookware p. 97 Manufacturer of stainless steel pressure cookers, specialty cookware, and kitchen accessories. Sold at fine retail stores nationwide. Shop online for parts and accessories.

www.fagoramerica.com

Falk Culinaire p. 15 Fine cookware for fine cooks. Stainless lined, solid copper cookware from Belgium. No other cookware conducts heat more efficiently or evenly than Falk.

www.copperpans.com

Kuhn-Rikon Corporation p. 14 Kuhn Rikon offers the finest in pressure cookers, specialty cookware, and distinctive kitchen tools to make a cook's life easier.

800-924-4699

www.kuhnrikon.com/fine

MetroKitchen.com p. 99 Metrokitchen.com, top brands for the professional chef in each of us. Free shipping, the web's best prices. Friendly, expert service on-line since 1998.

www.metrokitchen.com

Swiss Diamond Cookware p. 103 Swiss manufacturer of patented diamond reinforced non-stick cookware, up to 200,000 real diamonds per pan. Diamonds guarantees lifetime non-stick performance, oven, dishwasher, metal utensil safe.

www.swissdiamondusa.com

Swissmar Imports, Ltd. p. 39 For all your entertaining needs, find some of the finest houseware products in the world at Swissmar, Contact us Today!

877-947-7627

www.swissmar.com

The Chef's Resource p. 33 Serious tools for serious chefs! The Chef's Resource offers the highest-quality handpicked items for the serious home chef.

www.chefsresource.com

The Chef's Resource p. 39 Serious tools for serious chefs! The Chef's Resource offers the highest-quality hand-picked items for the serious home chef.

www.chefsresource.com

Cutlery

The Chef's Resource p. 97 Serious tools for serious chefs! The Chef's Resource offers the highest-quality handpicked items for the serious home chef.

www.chefsresource.com

Friedr. Dick Corp. p. 103 Made in Germany since 1778. The only manufacturer worldwide who offers a complete range of knives, sharpening steels, ancillary items for chefs.

www.fdict.com

Japanese Chefs Knife p. 43 Your online source for Japanese chef's knives for home cooking and the professional chef. Finest selections from the top brands: Masahiro, Misono, Fujiwara Kanefusa, Glestain.

www.japanesechefsknife.com

Japanese Chefs Knife p. 99 Your online source for Japanese chef's knives for home cooking and the professional chef. Finest selections from the top brands: Masahiro, Misono, Fujiwara Kanefusa, Glestain.

www.japanesechefsknife.com

MetroKitchen.com p. 101 Metrokitchen.com, top brands for the professional chef in each of us. Free shipping, the web's best prices. Friendly, expert service on-line since 1998.

www.metrokitchen.com

Sointu USA p. 39 Sointu USA created the market for Japanese knives in the US. Its collection of brands represents the very best of what is manufactured in Japan.

www.sointuusa.com

Gourmet Foods

Avocado of the Month Club p. 111 Your online source for gourmet avocados you won't find in grocery stores. Delicious premium avocados delivered straight to your front door—order today!

866-714-9921

www.aotmc.com

Beverages Direct p. 110 Beverages Direct has been shipping unique and hard to find gourmet sodas, specialty waters, iced teas, etc. Direct to your door since 1997.

www.beveragesdirect.com

Chestnut Growers of America

p. 101 Your source for fresh chestnuts and chestnut products from orchards in the U.S.A. Order now for the holidays.

www.chestnutgrowers.com

Ghirardelli Chocolate Co. p. 11 The luxuriously deep flavor and smooth texture of Ghirardelli Premium Baking Chocolate delivers the ultimate chocolate indulgence. Visit www.ghirardelli.com for great holiday recipe ideas!

www.ghirardelli.com

Illy Espresso USA, Inc. p. 17 Full selection of expertly roasted coffee, home-delivery coffee subscription programs, artist cup collections, and exceptional accessories and gifts. Free shipping on coffee orders over \$50.

www.illyusa.com

John Wm. Macy's Cheesesticks p. 95 Enrich any occasion with our all-natural sourdough CheeseSticks, CheeseCrisps and SweetSticks, made with fine aged cheeses and choice seasonings, then baked twice to "the perfect crunch!"

www.cheesesticks.com

La Tienda p. 110 A window to the best of Spain. America's most comprehensive inventory of quality Spanish food selected by a knowledgeable and dedicated family. Immediate delivery.

888-472-1022

www.tienda.com

Ladd Hill Orchards p. 110 Premium, Oregon-grown fresh or dried chestnuts and chestnut flour Gluten free. Certified organic by guaranteed organic certification agency.

www.laddhillchestnuts.com

Millie's Pierogi p. 111 Handmade pierogi, made fresh and shipped fresh to your door! Cabbage, potato-cheese, cheese, prune, or blueberry fillings.
www.milliespierogi.com

Sesmark p. 9
www.sesmark.com

Upton Tea Imports p. 111 Visit our Web site to order or request a copy of our extensive catalog, listing tea accessories and over 380 varieties of garden-fresh, loose tea.
800-234-8327
www.uptontea.com

Ingredients

A Taste of Thai p. 39 Authentic Ingredients to make your favorite Thai dishes. Find recipes, cooking videos and stores near you at www.atasteofthai.com.
www.atasteofthai.com

Australian Lamb p. 7 Australian Lamb makes a delicious holiday highlight or an easy everyday meal. For a variety of lamb recipes, contests and a free cookbook, visit australian-lamb.com/fc
www.australian-lamb.com/fc

Bulk Foods p. 110 Offering a wide selection of spices, nuts, dried fruits, and other ingredients.
www.bulkfoods.com

Colavita USA p. 35 Colavita Authentic Italian extra virgin olive is oil unmatched for freshness and flavor. Colavita's Italian vinegars, pasta, and sauces are available in food stores everywhere and at colavita.com, where *Fine Cooking* readers can save 10% with the code: FC10.
www.colavita.com

Galloway's Specialty Foods p. 111 From everyday to gourmet! Galloway's carries a wide range of organic and gourmet foods for the chef who loves to explore. Shop online at www.gallowaysfoods.com
www.gallowaysfoods.com

Magic Seasoning Blends p. 43 Chef Paul Prudhomme's all-natural magic seasoning blends, sauces and marinades, pepper sauce, smoked meats, cookbooks, gift packs, sweet potato pecan pie, and much more!
800-457-2857
www.chefpaul.com

McCormick & Co., Inc. p. 115 Easy Spiced Cabernet Chocolate Molton Cakes. For this and other great recipes go to mccormickgourmet.com.
mccormickgourmet.com

San Francisco Herb Co. p. 110 We are an importer offering a complete line of quality spices and culinary herbs and teas sold by the pound. Buy direct and save. Since 1973.
800-227-4530
www.sfherb.com

The King Arthur Flour Co. p. 3 The premier baking resource offering the finest ingredients, tools, recipes and education for all bakers. America's oldest flour company. 100% employee-owned; 100% committed to quality.
www.kingarthurfLOUR.com

The Spice Hunter p. 21 With over 140 herbs and spices, The Spice Hunter will provide you plenty of inspiration to create. For recipes and more, please visit our website.
www.spicehunter.com

Kitchen Design & Tableware

Peugeot p. 101 For all your entertaining needs, find some of the finest houseware products in the world at Swissmar. Contact us Today!
877-947-7627
www.psp-peugeot-usa.com

Plum Pudding Kitchen p. 14 Your online source for "irresistibly Italian" Vietri dinnerware, flatware, glassware, and much more. Let us help you set a special table!
888-940-7586
www.plumpuddingkitchen.com

Kitchen Tools & Utensils

Bella Copper p. 111 The world's leading heat diffuser/defroster plate provides superior heat conduction for more even cooking and faster defrosting. Available in solid copper or pure silver. A gourmet kitchen essential.
805-215-3241
www.bellacopper.com

Chef Tools.com p. 103 "Let's get you cooking" is our motto, and we mean it. If we don't have it, ask and we'll get it! Walter Kraus, owner.
www.cheftools.com

Chester P. Basil's p. 33 Maker of some of America's finest handcrafted wooden spoons, utensils, and boards. Uniquely shaped for superior function. Beautiful cherry wood tools. "Order today!"
www.cpbasils.com

DeBuyer Industries p. 111 French manufacturer since 1830, de Buyer offers professional high-quality cooking and pastry utensils for lovers of flavor and gastronomy.
www.debayer.com

House On the Hill p. 111 Over 400 molds for springerle, speculaas, gingerbread, marzipan, fondant and cake decorating. Order now for holiday cookie baking. Catalog on request.
www.houseonthehill.net

Kerekes p. 110 Your complete online source for professional chef's tools, cookware, bakeware, and cake decorating supplies used by top chefs at the finest restaurants and kitchens.
www.bakedeco.com

J.K. Adams Company p. 13 J.K. Adams, has been the premiere Vermont manufacturer of handcrafted, heirloom-quality, woodware for the kitchen and table since 1944.
www.jkadams.com

Gel Pro p. 99 Stand in comfort! Let's Gel was started with one simple goal, to make the time you spend standing in your kitchen more comfortable.
866-GEL-MATS
www.gelpro.com

Schools, Travel & Organizations

Culinary Business Academy p. 99 Extensive and comprehensive personal chef business knowledge and training from the world's recognized leader in the personal chef industry. Nobody offers what we offer.
800-747-2433
www.culinarybusiness.com

Le Cordon Bleu p. 43 Master the culinary arts. Earn the Grand Diplôme in approximately nine months. Three-to-five-week intensive courses and online hospitality programs are also available.
800-457-2433
www.cordonbleu.edu

Mugnaini's Wood-Fired Cooking School p. 97 Mugnaini, exclusive importers of Italian wood-fired ovens. Italian tradition, American technology. Dedicated to customer service in design, building support, and oven use.
888-887-7206
www.mugnaini.com

MyGourmetConnection.com p. 111 At MyGourmetConnection.com you'll find recipes, articles and community forums in addition to our online guides to fabulous restaurants, fine gourmet foods and gourmet gift ideas.
www.mygourmetconnection.com

Wines, Beverages & Accessories

Bialetti Casa Italia p. 31 Italian Stovetop Coffeemakers and Cookware. Made in Italy. Visit our website to Purchase our Products Online or for Retailer Information.
www.bialettishop.com

Ravenswood Winery p. 45 Immediately enjoyable, regionally-expressive and one-of-a-kind vineyard designates; Ravenswood is a bold original, offering quintessential California wines in a classic, bold style.
www.ravenswoodwinery.com

Twinings Tea p. 29
www.twinings.com

Woodbridge Winery p. 2 For 25 years, we have aged our wines in small oak barrels and handcrafted each vintage. Woodbridge: Taste our small winery tradition™.
www.woodbridgewines.co

For direct links to
all these advertiser
websites in one place,
please go to
**[finecooking.com/
shopping](http://finecooking.com/shopping)**

| Recipe | Page | Calories | | Protein | Carb | Fats (g) | | | | Chol. | Sodium | Fiber | Notes |
|---|---------|----------|----------|---------|------|----------|-----|------|------|-------|--------|-------|------------------|
| | | total | from fat | (g) | (g) | total | sat | mono | poly | (mg) | (mg) | (g) | |
| In Season | 26 | | | | | | | | | | | | |
| Broiled Grapefruit with Honey, Vanilla & Cardamom | | 90 | 0 | 1 | 22 | 0 | 0 | 0 | 0 | 0 | 0 | 2 | |
| Drinks | 38 | | | | | | | | | | | | |
| Orange-Scented Mulled Wine | | 220 | 0 | 0 | 15 | 0 | 0 | 0 | 0 | 0 | 10 | 0 | |
| Triple-Shot Eggnog | | 270 | 130 | 5 | 16 | 15 | 9 | 4.5 | 1 | 125 | 80 | 0 | |
| Hot Buttered Rum | | 250 | 90 | 0 | 14 | 10 | 7 | 3 | 0 | 30 | 10 | 0 | |
| Open House | 46 | | | | | | | | | | | | |
| Pear Sidecar | | 280 | 0 | 0 | 36 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | per 2 Tbs. |
| Bourbon-Orange-Glazed Ham | | 230 | 90 | 25 | 10 | 9 | 3 | 4 | 1.5 | 75 | 940 | 0 | |
| Pineapple-Bourbon Chutney | | 50 | 0 | 0 | 13 | 0 | 0 | 0 | 0 | 0 | 15 | 0 | |
| Herb-Buttermilk-Marinated Salmon with Cucumber Salad | | 230 | 60 | 27 | 4 | 7 | 1 | 2.5 | 2 | 80 | 340 | 0 | |
| Roasted Fingerling Potatoes | | 190 | 80 | 3 | 24 | 9 | 1 | 6 | 2 | 0 | 160 | 3 | |
| Broccoli with Spicy Gremolata | | 80 | 45 | 3 | 9 | 5 | 0.5 | 3.5 | 0.5 | 0 | 320 | 4 | |
| Dinner with Friends | 54 | | | | | | | | | | | | |
| Chicken, Lemon & Olive Stew | | 490 | 220 | 48 | 18 | 25 | 6 | 12 | 5 | 150 | 860 | 4 | without couscous |
| Saffron Couscous | | 250 | 80 | 7 | 34 | 9 | 3 | 4.5 | 1 | 10 | 115 | 2 | |
| Arugula, Carrot & Celery Root Salad with Almonds | | 130 | 90 | 2 | 10 | 10 | 1 | 7 | 1.5 | 0 | 110 | 2 | |
| Ginger Crème Brûlée | | 380 | 300 | 4 | 18 | 33 | 20 | 10 | 1.5 | 280 | 85 | 0 | |
| Holiday Dinner | 60 | | | | | | | | | | | | |
| Champagne Cosmo | | 210 | 0 | 0 | 16 | 0 | 0 | 0 | 0 | 0 | 0 | 0 | |
| Crab & Scallion Stuffed Shrimp | | 210 | 130 | 15 | 6 | 14 | 4.5 | 4 | 4.5 | 125 | 370 | 1 | |
| Slow-Roasted Beef Tenderloin with Mushroom Ragoût | | 670 | 430 | 47 | 9 | 48 | 20 | 20 | 2.5 | 190 | 390 | 2 | |
| Lemon-Thyme Spinach | | 100 | 80 | 3 | 4 | 9 | 5 | 2 | 0.5 | 25 | 230 | 3 | |
| Individual Savory Horseradish Bread Puddings | | 170 | 120 | 5 | 7 | 14 | 7 | 4 | 0.5 | 145 | 220 | 0 | |
| Ginger Cake Trifles with Apples & Cranberries | | 630 | 300 | 5 | 81 | 34 | 21 | 9 | 1.5 | 130 | 240 | 3 | |
| Ginger Cake | | 320 | 120 | 4 | 48 | 13 | 8 | 3.5 | 0.5 | 60 | 190 | 1 | |
| Coffee Cake | 68 | | | | | | | | | | | | |
| Sour Cream Coffee Cake with Toasted Pecan Filling | | 500 | 280 | 6 | 51 | 32 | 16 | 10 | 3 | 115 | 300 | 2 | |
| Sour Cream Coffee Cake with Ginger & Marcona Almonds | | 520 | 270 | 7 | 57 | 30 | 16 | 10 | 2.5 | 115 | 300 | 2 | |
| Chocolate Ripple Sour Cream Coffee Cake | | 600 | 330 | 7 | 64 | 37 | 18 | 12 | 4 | 115 | 310 | 3 | |
| Cookies | 72 | | | | | | | | | | | | |
| Chocolate-Mint Thumbprints | | 80 | 50 | 1 | 7 | 6 | 3.5 | 1.5 | 0 | 15 | 15 | 0 | per cookie |
| Honey Shortbread | | 200 | 100 | 2 | 23 | 12 | 7 | 3 | 0.5 | 30 | 95 | 0 | per wedge |
| Orange-Hazelnut Olive Oil Cookies | | 60 | 35 | 1 | 6 | 4 | 0 | 3 | 0 | 5 | 15 | 0 | per cookie |
| Pine Nut Wedding Cookies | | 130 | 90 | 2 | 10 | 10 | 3.5 | 2.5 | 3 | 15 | 35 | 0 | per cookie |
| Mocha Sandwich Cookies | | 60 | 25 | 1 | 9 | 3 | 2 | 1 | 0 | 10 | 25 | 0 | per cookie |
| Honey-Nut Bars | | 460 | 260 | 8 | 45 | 30 | 11 | 13 | 4 | 50 | 170 | 3 | per bar |
| Lemon-Rosemary Christmas Trees | | 130 | 50 | 2 | 18 | 5 | 3.5 | 1.5 | 0 | 20 | 70 | 0 | per cookie |
| Soup Suppers | 78 | | | | | | | | | | | | |
| Root Vegetable & Barley Soup with Bacon | | 210 | 30 | 11 | 37 | 3.5 | 1 | 1.5 | 0.5 | 5 | 450 | 7 | |
| Pasta e Fagioli | | 370 | 70 | 21 | 59 | 7 | 1.5 | 2.5 | 2 | 5 | 720 | 11 | |
| Spiced Tomato & Red Lentil Soup | | 320 | 70 | 22 | 45 | 8 | 1 | 3 | 2.5 | 0 | 480 | 9 | |
| Black Bean Soup with Sweet Potatoes | | 310 | 50 | 17 | 51 | 6 | 1 | 2.5 | 2 | 0 | 370 | 11 | |
| Chocolate Desserts | 84 | | | | | | | | | | | | |
| Cinnamon-Caramel-Ganache Layer Cake | | 430 | 240 | 4 | 49 | 26 | 16 | 8 | 1 | 90 | 190 | 3 | |
| Bittersweet Chocolate Tart with Caramelized Pistachios | | 260 | 140 | 4 | 31 | 15 | 8 | 5 | 1 | 40 | 95 | 2 | |
| Chocolate-Pomegranate Torte | | 350 | 180 | 5 | 41 | 20 | 11 | 6 | 2.5 | 70 | 105 | 3 | |
| 5-Ingredient Appetizers | pullout | | | | | | | | | | | | |
| Warm Spinach & Artichoke Dip | | 230 | 200 | 4 | 5 | 22 | 6 | 5 | 9 | 20 | 280 | 1 | |
| Shrimp with Spicy Asian Peanut Dipping Sauce | | 160 | 80 | 15 | 5 | 9 | 1 | 0 | 0 | 110 | 135 | 1 | |
| Greek Salad Skewers | | 110 | 90 | 3 | 3 | 10 | 3.5 | 5 | 1 | 15 | 340 | 0 | |
| Baked Brie with Dried Cherries & Thyme | | 150 | 90 | 6 | 6 | 11 | 6 | 3.5 | 0 | 30 | 200 | 0 | |
| Prosciutto-Wrapped Mozzarella & Basil | | 180 | 130 | 11 | 1 | 15 | 7 | 5 | 0.5 | 45 | 540 | 0 | |
| Warm Cheese & Mushroom Toasts | | 130 | 80 | 7 | 4 | 9 | 6 | 3 | 0 | 30 | 220 | 1 | |
| Smoked Salmon & Cucumber Tea Sandwiches | | 150 | 60 | 6 | 16 | 7 | 4 | 2 | 0.5 | 15 | 540 | 2 | |
| Sweet & Spicy Roasted Nuts | | 220 | 180 | 5 | 9 | 20 | 3 | 11 | 4.5 | 5 | 85 | 3 | |
| Endive Spears with Sweet Potato, Bacon & Chives | | 50 | 35 | 1 | 3 | 4 | 2 | 1.5 | 0 | 10 | 100 | 1 | |
| Spicy Spanish Olives | | 100 | 70 | 0 | 4 | 8 | 0.5 | 6 | 2 | 0 | 660 | 0 | |
| Quick & Delicious | 114a | | | | | | | | | | | | |
| Double-Fennel Pork Chops | | 520 | 310 | 39 | 13 | 35 | 13 | 14 | 5 | 140 | 750 | 6 | |
| Baby Greens with Chicken, Cherries, Pears & Pecans | | 250 | 150 | 14 | 14 | 16 | 2.5 | 10 | 3.5 | 35 | 180 | 4 | |
| Hoisin-Glazed Scallops with Spinach & Cilantro | | 210 | 70 | 21 | 13 | 9 | 1 | 3.5 | 3.5 | 40 | 570 | 4 | |
| Blackened Tilapia with Cilantro-Lime Slaw | | 370 | 220 | 31 | 9 | 25 | 7 | 6 | 10 | 95 | 500 | 3 | |
| Watercress Salad with Steak, Sautéed Shallots & Stilton | | 260 | 170 | 18 | 4 | 19 | 6 | 10 | 1.5 | 45 | 420 | 0 | |
| Thai Green Curry Shrimp | | 510 | 380 | 25 | 14 | 42 | 36 | 2 | 1 | 170 | 1380 | 4 | |
| Whole-Wheat Pasta with Pancetta, Greens & Garlic | | 520 | 200 | 22 | 62 | 22 | 8 | 9 | 2.5 | 40 | 1410 | 8 | |
| Artichoke & Smoked-Mozzarella Frittata | | 260 | 160 | 18 | 9 | 17 | 5 | 7 | 2 | 435 | 420 | 5 | |
| Back Cover | | | | | | | | | | | | | |
| Pasta with Roasted Cauliflower, Arugula & Prosciutto | | 530 | 150 | 23 | 73 | 16 | 3.5 | 8 | 2 | 20 | 1100 | 7 | |

The nutritional analyses have been calculated by a registered dietitian at Nutritional Solutions in Melville, New York. When a recipe gives a choice of ingredients, the first choice is the one used. Optional

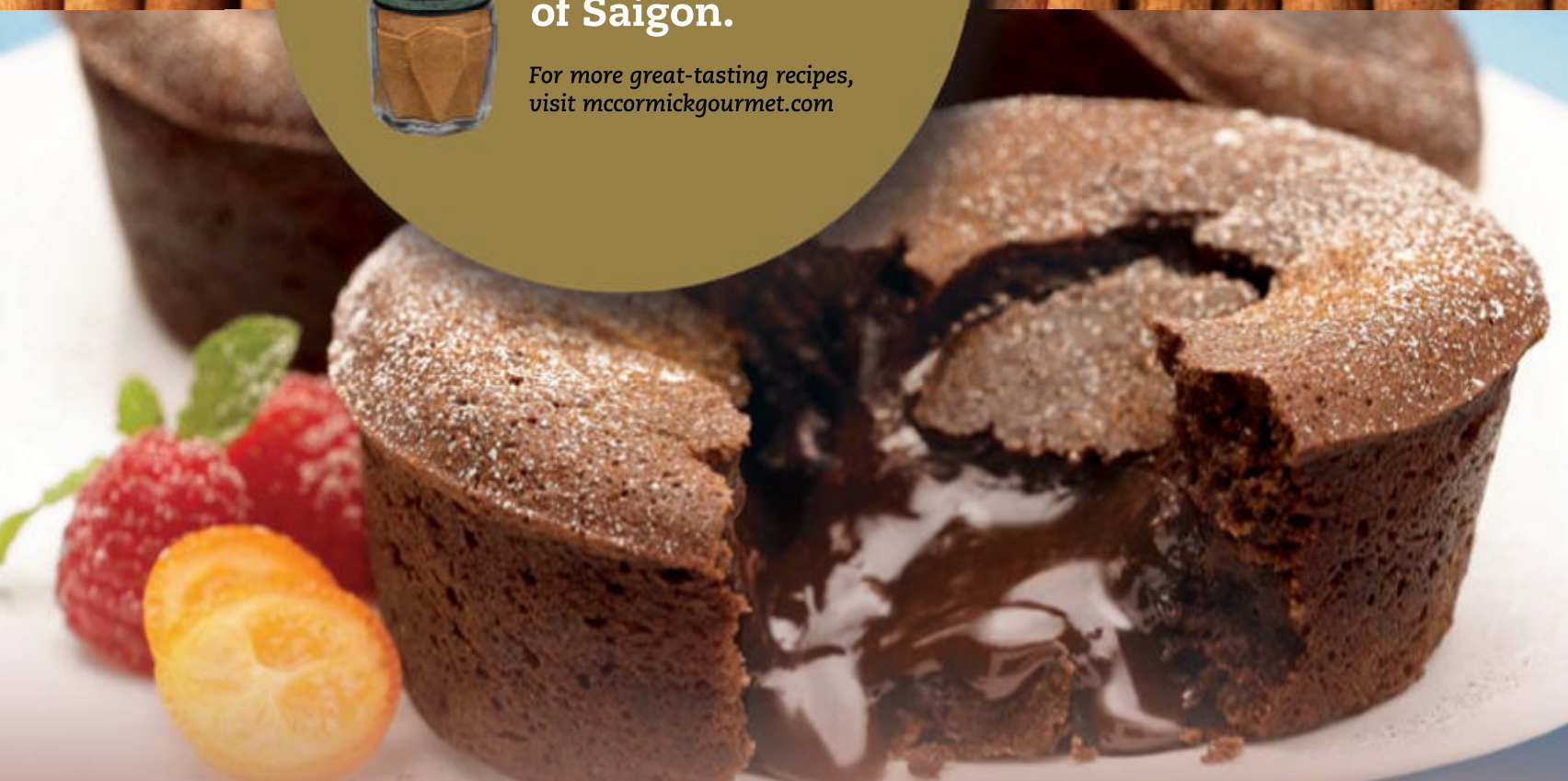
ingredients with measured amounts are included; ingredients without specific quantities are not. When a range of ingredient amounts or servings is given, the smaller amount or portion is used. When the

quantities of salt and pepper aren't specified, the analysis is based on ¼ teaspoon salt and ⅛ teaspoon pepper per serving for entrées, and ⅛ teaspoon salt and ⅛ teaspoon pepper per serving for side dishes.



A dessert that
feeds your soul
deserves the sweet,
aromatic cinnamon
of Saigon.

For more great-tasting recipes,
visit mccormickgourmet.com



Molten Spiced Chocolate Cabernet Cakes

(Makes 4 servings)

Ingredients:

4 oz. semi-sweet baking chocolate
1/2 cup (1 stick) butter
1 tbsp. Cabernet Sauvignon or other wine
1 tsp. McCormick® Pure Vanilla Extract
1 cup confectioners' sugar
2 eggs
1 egg yolk
6 tbsp. flour
1/4 tsp. McCormick® Gourmet
Collection™ Saigon Cinnamon
1/4 tsp. McCormick® Gourmet
Collection™ Ground Ginger

Directions:

BUTTER 4 (6-oz.) custard cups or soufflé dishes. Place on baking sheet.

MICROWAVE chocolate and butter in large microwaveable bowl on HIGH 1 minute or until butter is melted. Whisk until chocolate is completely melted. Stir in wine, vanilla, and sugar until blended. Whisk in eggs and yolk. Stir in remaining ingredients. Spoon evenly into prepared dishes.

BAKE in preheated 425°F oven 15 minutes or until sides are firm but centers are soft. Let stand 1 minute. Loosen edges with knife. Invert onto serving plates. Sprinkle with confectioners' sugar, if desired.

fast&fresh

30 minutes to dinner, start to finish



Pasta with Roasted Cauliflower, Arugula & Prosciutto

Serves four.

Kosher salt

One-half medium head cauliflower, cored and cut into ¾-inch florets (3½ cups)

1 pint grape tomatoes

3 Tbs. extra-virgin olive oil

Freshly ground black pepper

9 large fresh sage leaves

4 large cloves garlic, peeled

6 thin slices prosciutto (about 4 oz.)

12 oz. dried orecchiette

5 oz. baby arugula (5 lightly packed cups)

¾ cup grated Parmigiano-Reggiano

Position a rack in the lower third of the oven and heat the oven to 425°F. Bring a large pot of well-salted water to a boil.

Toss the cauliflower, tomatoes, oil, ¾ tsp. salt, and ½ tsp. pepper on a rimmed baking sheet; spread in a single layer. Roast, stirring once or twice, until the cauliflower begins to turn golden and tender, about 15 minutes.

Meanwhile, pulse the sage and garlic in a food processor until minced. Add the prosciutto and pulse until coarsely chopped.

Once the cauliflower is golden, toss the herb mixture into the vegetables and continue to roast until fragrant and the cauliflower is golden brown, 5 to 7 minutes.

Boil the orecchiette until al dente, 9 to 10 minutes. Reserve 1 cup pasta-cooking water. Drain the pasta and return it to the pot. Stir in the roasted cauliflower mixture, arugula, cheese, and enough pasta water to moisten. Season to taste with salt and pepper.

—by Pam Anderson, contributing editor


^{fine}
Cooking

Take 5

Five-ingredient
appetizers for
easy entertaining

BY TONY ROSENFELD





Guests dropping in at the last minute? Just whip up a few of these instant appetizers and get your party started. Each recipe calls for only five ingredients, making the prep simple. But just because the recipes are short doesn't mean they're short on flavor—rather, they take a less-is-more approach, with a few good-quality ingredients leading the way.

Photos: Scott Phillips

Spicy Spanish Olives

Serves eight.

2 cups mixed brined olives

**(like manzanillas, Kalamatas,
and picholines), drained well**

**6 oil-packed sun-dried tomatoes,
thinly sliced**

1 large clove garlic, minced

½ tsp. crushed red pepper flakes

**¼ tsp. hot pimentón de la Vera
(smoked paprika)**

In a medium bowl, combine all the ingredients and mix well. Let sit for at least 15 minutes at room temperature or up to 3 days in the refrigerator before serving.





Sweet & Spicy Roasted Nuts

Yields 3½ cups.

**1 lb. mixed unsalted almonds, pecans,
and cashews**

1½ Tbs. light brown sugar

2 tsp. chopped fresh thyme

½ tsp. chipotle powder

Kosher salt

2 Tbs. unsalted butter, melted

Position a rack in the center of the oven and heat the oven to 400°F. Spread the nuts on a large rimmed baking sheet and roast until they start to brown, about 10 minutes.

While the nuts are roasting, combine the sugar, thyme, chipotle powder, and 1 tsp. salt in a small bowl. Transfer the nuts to a large bowl, add the butter, and toss well. Add the sugar mixture and toss again to coat evenly. Season with more salt to taste, transfer to small bowls, and serve while still warm. (These are also good at room temperature and will keep in an airtight container for at least 3 days.)

Endive Spears with Sweet Potato, Bacon & Chives

Serves eight.

3 slices bacon, thinly sliced crosswise

1 small sweet potato, peeled and cut into ¼-inch dice (about 1½ cups)

Kosher salt and freshly ground black pepper

3 Tbs. thinly sliced fresh chives

2 medium heads Belgian endive

¼ cup crème fraîche or sour cream

Cook the bacon in a 10-inch nonstick skillet over medium heat until it has rendered some of its fat, about 3 minutes. Add the sweet potato and ¼ tsp. each salt and pepper. Cook, stirring, until the sweet potato is tender and the bacon starts to crisp, 6 to 8 minutes. Stir in 2 Tbs. of the chives and season with more salt and pepper to taste. Let cool for a couple of minutes.

Slice the bottom ½ inch off the endives so some of the outer leaves break free. Cut another ½ inch off and break some more leaves free. Keep going until all the larger leaves are free. (You should have about 20.) If you like, trim the leaves so they're all the same length. Save the remaining endive for a salad.

Set the endive leaves on a large platter. Spoon the sweet potato mixture near the base of the leaves. Top each with a dollop of the crème fraîche and then sprinkle with the remaining chives. Serve immediately or let sit for up to 20 minutes before serving.



Warm Cheese & Mushroom Toasts

Serves eight.

2 Tbs. unsalted butter

1 large shallot, finely diced (about ¼ cup)

Kosher salt

10 oz. mixed mushrooms (like shiitake, cremini, and oyster), trimmed and thinly sliced

Sixteen ½-inch slices baguette, cut on a sharp diagonal so they're about 3 inches long

1½ cups grated Gruyère (about 4 oz.)

Melt the butter in a large heavy-duty skillet over medium heat. Add the shallot, season with ½ tsp. salt, and cook, stirring, until softened, about 3 minutes. Raise the heat to high, add the mushrooms and another ½ tsp. salt, and cook, stirring frequently, until softened and browned, 3 to 5 minutes longer.

(At this point, you can cool to room temperature and refrigerate, tightly wrapped, for up to 1 day. Bring to room temperature before using.)

Set an oven rack about 8 inches away from the broiler element and heat the broiler to high. Arrange the bread slices on a large rimmed baking sheet. Broil until lightly toasted, 2 to 4 minutes, rotating the pan as needed for even toasting. Flip the bread, mound a heaping tablespoon of the mushrooms on each piece, and sprinkle with the Gruyère. Broil until the cheese is melted and lightly browned, 4 to 7 minutes. Serve immediately.



Smoked Salmon & Cucumber Tea Sandwiches

Serves eight.

½ cup crème fraîche

3 Tbs. chopped fresh dill

Kosher salt and freshly ground black pepper

One-half medium English cucumber

**8 large slices pumpkin seed bread,
each cut into four 2-inch triangles**

**¼ lb. thinly sliced cold-smoked salmon,
cut into 16 pieces**

In a small bowl, mix the crème fraîche with the dill and season to taste with salt and pepper. (You can refrigerate this mixture for up to 1 day, tightly covered.)

Peel the cucumber. Then, using the peeler, shave 16 wide strips from several sides of the cucumber (discard the seed core). In a medium bowl, toss the cucumber strips with ¼ tsp. salt and let sit until softened, about 10 minutes. Pat dry with paper towels.

Spread the crème fraîche generously on one side of each bread triangle (you may not use it all). Top half of the triangles with a folded cucumber strip, a curl of the salmon, and a grind of black pepper. Set the remaining bread on top and serve.



Spinach & Artichoke Dip

Serves eight.

**10-oz. package frozen leaf spinach,
thawed, squeezed dry, and chopped**
**6 oz. can artichoke hearts, thinly sliced
and patted dry**
1 cup freshly grated Parmigiano-Reggiano
 $\frac{3}{4}$ cup mayonnaise
 $\frac{3}{4}$ cup sour cream
**Kosher salt and freshly ground black
pepper**

Position a rack in the center of the oven and heat the oven to 425°F.

In a large bowl, mix the spinach, artichokes, $\frac{3}{4}$ cup of the parmigiano, mayonnaise, sour cream, $\frac{1}{2}$ tsp. salt, and $\frac{3}{4}$ tsp. pepper. Transfer to a 1-quart (or slightly smaller) baking dish and sprinkle with the remaining $\frac{1}{4}$ cup parmigiano. (At this point,

you can refrigerate the dip for up to 1 day; let sit at room temperature while the oven heats.)

Bake until the top browns and the inside warms through, about 25 minutes. Let cool slightly and serve.



Prosciutto-Wrapped Mozzarella & Basil

Serves eight.

- 8 thin slices prosciutto (preferably imported), halved lengthwise**
- 8 large basil leaves, torn in half**
- 8 small fresh mozzarella balls (about 1-inch in diameter), halved**
- 8 ripe grape or cherry tomatoes, halved**
- Kosher salt and freshly ground black pepper**
- 2 Tbs. extra-virgin olive oil**

Arrange 8 slices of prosciutto flat on a cutting board and put a piece of basil on one end of each slice. Top each piece of basil with a piece of mozzarella and a tomato half, matching the cut sides to make a ball. Season very lightly with salt and generously with pepper and then roll up the balls in the prosciutto. Secure each with a toothpick and set on a platter. Repeat with the remaining ingredients. Drizzle with the olive oil and serve. (These keep at room temperature for up to 1 hour before serving.)



Baked Brie with Dried Cherries & Thyme

Serves eight.

½-lb. wheel of Brie (about 4-inch diameter), at room temperature
1 sheet frozen puff pastry, thawed
⅓ cup dried cherries, coarsely chopped
2 tsp. chopped fresh thyme
1 Tbs. unsalted butter, melted

Position a rack in the center of the oven and heat the oven to 425°F.

Slice off the top rind of the Brie and discard. On a sheet of waxed paper or parchment, roll the pastry out to a 12-inch square and cut two 6-inch rounds from it. Put one of the rounds on a small rimmed

baking sheet, sprinkle with half of the dried cherries and thyme, leaving a ½-inch border around the edge, and gently press so they adhere.

Set the Brie, rind side down, on top of the pastry, sprinkle with the remaining cherries and thyme, and cover with the other pastry. Crimp the edges together to seal in the cheese. Brush the top of the dough with the butter. Bake until the pastry browns, about 20 minutes. Let cool for 15 to 20 minutes and then serve.



Greek Salad Skewers

Serves four to six.

One-quarter English cucumber
Kosher salt and freshly ground
black pepper

¼ lb. feta cheese, cut into 16 small
cubes

8 pitted Kalamata olives, halved
8 ripe grape or cherry tomatoes,
halved

2 Tbs. extra-virgin olive oil

Cut four ½-inch-thick diagonal slices from the cucumber and then quarter each slice. Set the cucumber pieces on a large serving platter and season with ¼ tsp. each salt and pepper.

Top each with a piece of feta and then an olive half. Stab a toothpick through a tomato half and then thread through one of the cucumber stacks, pushing the toothpick down to secure it. Drizzle with the olive oil, sprinkle with some more black pepper, and serve. (These keep at room temperature for up to 1 hour before serving.)





Shrimp with Spicy Asian Peanut Dipping Sauce

Serves six to eight.

2 medium limes

½ cup creamy peanut butter (preferably natural)

2 tsp. Asian garlic chile paste (like Huy Fong Foods' Tuong Ot Toi Viet-Nam); more to taste

3 Tbs. chopped fresh mint; more for sprinkling

1 lb. poached, grilled, or steamed shrimp (16 to 20 per lb.), peeled, with tails left on

Grate ½ tsp. zest from one of the limes and then juice both limes. In a food processor, blend the lime zest and ¼ cup juice with the peanut butter, chile paste, and ¼ cup cold water. Add more lime juice and chile paste to taste, plus 1 or 2 more Tbs. water as needed to loosen the mixture to a thin dipping sauce consistency. Transfer the sauce to a medium bowl and stir in the mint. (You can make the sauce up to 1 hour ahead.) Sprinkle the sauce with additional mint and serve with the shrimp.

fine
Cooking
www.finecooking.com

Tony Rosenfeld is a Fine Cooking contributing editor. ♦

quick & delicious



Blackened Tilapia with Cilantro-Lime Slaw

Serves two.

½ small clove garlic
Kosher salt
1 medium lime
3 Tbs. mayonnaise
¼ medium head Savoy cabbage, cored and thinly sliced (about 2 cups)
2 scallions, thinly sliced
2 Tbs. chopped fresh cilantro leaves
Freshly ground black pepper
½ tsp. chili powder
¼ tsp. ground cumin
Two 5-oz. tilapia fillets, cut in half lengthwise
1 Tbs. unsalted butter

Chop the garlic, sprinkle it with a pinch of salt, and mash it into a paste with the side of a chef's knife. Finely grate the zest from half of the lime and then juice the whole lime. In a medium bowl, whisk the garlic, lime zest, 1 Tbs. of the

juice, and the mayonnaise. Toss in the cabbage, scallions, and cilantro. Season with ¼ tsp. salt and several grinds of pepper.

In a small bowl, mix the chili powder, cumin, ¼ tsp. salt, and several grinds of pepper. Sprinkle the spice rub all over the tilapia.

Melt the butter in a 10-inch cast-iron or nonstick skillet over medium-high heat. Cook the tilapia on both sides until browned and cooked through, about 3 minutes total for the small pieces and 5 minutes total for the large pieces. Transfer to a plate. Toss the slaw and add more lime juice, salt, and pepper to taste. Serve the tilapia with the slaw.

—Allison Ehri Kreidler



Whole-Wheat Pasta with Pancetta, Greens & Garlic

Serves two to three.

Kosher salt
1 large clove garlic
8 oz. dried whole-wheat linguine or spaghetti
1 Tbs. olive oil
4 oz. thinly sliced pancetta, finely diced (about 1 cup)
¼ tsp. crushed red pepper flakes
1 pint grape tomatoes, halved
6 cups (lightly packed) small watercress sprigs (about 2 bunches trimmed of lower stems), torn into bite-size pieces
½ cup lightly packed finely grated Pecorino Romano

Bring a large pot of well-salted water to a boil. Meanwhile, chop the garlic, sprinkle with ½ tsp. salt, and mash to a paste with the flat side of a chef's knife. Set aside.

Cook the pasta according to the package directions until al dente. Reserve about ⅓ cup of the cooking water, drain the pasta in a colander, and return to the pot.

While the pasta cooks, heat the oil in a 12-inch cast-iron or nonstick skillet over medium heat until hot. Add the pancetta and cook, stirring frequently, until the fat is rendered, 4 to 6 minutes. Stir in the garlic and pepper flakes and cook, stirring constantly, until fragrant, about 30 seconds. Stir in the tomatoes and cook, stirring frequently, until softened, 3 to 5 minutes. Remove the skillet from the heat and add the watercress; stir until wilted, 1 to 2 minutes.

Add the watercress mixture and pecorino to the pasta. Stir to combine, adding the reserved water 1 Tbs. at a time as needed to moisten. Season to taste with more salt and serve.

—Lori Longbotham



Hoisin-Glazed Scallops with Spinach & Cilantro

Serves four.

For the best results, use “dry” scallops rather than “wet” scallops, which have been soaked in a sodium solution that prevents them from browning well.

16 all-natural “dry” sea scallops (about 1 lb.)
Kosher salt
⅓ tsp. cayenne pepper
2 Tbs. vegetable oil
1 Tbs. hoisin sauce
3 thin scallions, very thinly sliced
10 oz. baby spinach (10 loosely packed cups)
1 cup coarsely chopped fresh cilantro
½ tsp. Asian sesame oil

Dry the scallops well with paper towels and season with ½ tsp. salt and the cayenne. In a 12-inch cast-iron skillet, heat 1 Tbs. of the oil over high heat until hot. Cook the scallops, turning

once with tongs, until golden brown and just opaque throughout, 3 to 4 minutes per side. As they finish cooking, transfer the scallops to a large plate and brush the top of each with hoisin sauce.

Wipe out the skillet and then heat the remaining 1 Tbs. oil over medium-high heat. Add about two-thirds of the scallions and cook, stirring constantly, until softened, about 30 seconds. Add the spinach, cilantro, and ¼ tsp. salt and cook, tossing constantly with tongs, until just barely wilted, about 2 minutes. Remove the skillet from the heat, drizzle the spinach mixture with the sesame oil, and toss to combine well.

Serve the scallops with the spinach, sprinkled with the remaining scallions.

—Lori Longbotham



Watercress Salad with Steak, Sautéed Shallots & Stilton

Serves four.

This salad is heavier on greens than on steak, making it a lighter meal.

3 Tbs. extra-virgin olive oil
1 Tbs. fresh lemon juice
½ tsp. Worcestershire sauce
½ tsp. Dijon mustard
Kosher salt
12- to 14-oz. strip steak or rib eye (1 inch thick)
Freshly ground black pepper
4 large shallots, sliced ¼ inch thick (about 1½ cups)
6 cups (lightly packed) small watercress sprigs (about 2 bunches trimmed of lower stems), torn into bite-size pieces
2 oz. Stilton, crumbled (about ½ cup)

In a small bowl, whisk 2 Tbs. of the olive oil, the lemon juice, Worcestershire sauce, mustard, and a generous pinch of salt. Season both sides of the steak with ½ tsp. salt and ¼ tsp. pepper.

In a 10-inch straight-sided sauté pan, heat the remaining 1 Tbs. oil over medium-high heat until hot. Cook the steak,

without disturbing, swirling the oil in the pan occasionally, until the bottom of the steak is deeply browned, about 5 minutes. Flip and cook until the other side is nicely browned, about 3 minutes more. Transfer the steak to a cutting board.

Turn the heat to low and cook the shallots, stirring frequently, until softened and lightly browned, 5 to 8 minutes. (Use a spatula or spoon to break apart the shallot slices and to incorporate some of the browned bits from the pan.) Remove from the heat and let cool slightly.

Slice the beef thinly. Fan an equal number of slices on each of 4 dinner plates. Rewhisk the dressing if necessary. In a large bowl, toss the shallots, watercress, and Stilton with a generous pinch of salt and just enough of the dressing to coat. Season with more salt and pepper and arrange the salad over the beef slices.

—Susie Middleton



Thai Green Curry Shrimp

Serves four.

This is even faster than take-out from your local restaurant. The only fresh ingredient you'll need to grab is basil—all of the others can be stored in your pantry or freezer.

Two 13½- or 14-oz. cans unsweetened coconut milk
¼ cup Thai green curry paste
2½ Tbs. Asian fish sauce
1 tsp. firmly packed light brown sugar
1 lb. large shrimp (31 to 40 per lb.), shelled and deveined
1 cup lightly packed fresh basil leaves, torn into bite-size pieces
1 cup frozen green peas, thawed

Spoon ½ cup of the thick coconut cream from the tops of the cans of coconut milk into a large, heavy saucepan and heat over medium heat.

Add the curry paste and cook, whisking constantly, until heated through and smooth, 2 to 3 minutes. Whisk in the remaining coconut milk and bring to a boil over high heat, whisking frequently. Reduce the heat to low, add the fish sauce and sugar and simmer gently for 5 minutes, whisking occasionally.

Increase the heat to medium high, stir in the shrimp, and cook, stirring occasionally, just until the shrimp are opaque throughout, 2 to 3 minutes. Stir in the basil and peas and cook, stirring, until the peas are heated through, about 1 minute.

Serving suggestion:
 Serve with steamed jasmine rice.

—Lori Longbotham



Baby Greens with Chicken, Dried Cherries, Pears & Pecans

Serves four to six.

Rotisserie chicken is the time saver in this salad. Feel free to substitute your favorite lettuces for the herb salad or mixed greens.

1 medium clove garlic
Kosher salt
3 Tbs. extra-virgin olive oil
1 Tbs. red-wine vinegar
1 tsp. fresh thyme leaves
Freshly ground black pepper
1 medium firm-ripe pear, peeled, cored, and cut into ½-inch dice
⅓ cup dried tart cherries
8 oz. packaged herb salad or mixed baby greens (8 loosely packed cups)
2 cups shredded cooked chicken
½ cup pecans, toasted

Chop the garlic, sprinkle with ½ tsp. salt, and mash to a paste with the flat side of a chef's knife. Put the paste in a large serving bowl and whisk in the olive oil, vinegar, thyme, and ¼ tsp. pepper. Gently stir in the pear and cherries. Add the greens, chicken, and pecans and toss to coat. Season to taste with more salt and pepper and serve immediately.

—Lori Longbotham



Double-Fennel Pork Chops

Serves four.

Both fennel seed and sautéed fresh fennel bring big flavor to simple pork chops.

2 tsp. fennel seed
Kosher salt and freshly ground black pepper
Four 1-inch-thick center-cut bone-in pork loin chops (about 12 oz. each), trimmed
3 Tbs. unsalted butter
2 medium fennel bulbs (2 lb.), trimmed, cored, and cut into ¼-inch-thick strips, plus ¼ cup coarsely chopped fronds
¾ cup lower-salt chicken broth
3 Tbs. coarsely chopped fresh flat-leaf parsley
2 Tbs. vegetable oil

Lightly crush the fennel seed in a mortar and pestle or with the bottom of a small skillet. Transfer to a small bowl and stir in 2 tsp. salt and ¼ tsp. pepper. Season the pork chops with 3 tsp. of the spice mixture.

Melt the butter over medium heat in a 12-inch skillet. Stir in the fresh fennel, ½ cup of the broth, and the remaining spice mixture.

Cover the skillet, increase the heat to medium high, and cook, stirring occasionally, until the fennel begins to soften and brown, 8 to 10 minutes (reduce the heat if the fennel browns too quickly).

Uncover, reduce the heat to medium, and add the remaining ¼ cup broth and 2 Tbs. of the parsley. Cook, stirring frequently and scraping up any browned bits, until tender, 1 to 2 minutes. Stir in the remaining parsley and the fronds, season to taste with salt and pepper, and transfer to a medium bowl.

Wipe out the pan, add the oil, and heat over medium-high heat. Add the pork chops and cook, turning once with tongs, until well browned and cooked through, 10 to 12 minutes. (To check for doneness, make a small cut near the bone and look inside—the pork should still have a hint of pinkness.) Serve the pork chops with the fennel.

—Lori Longbotham



Artichoke & Smoked-Mozzarella Frittata

Yields one 10-inch frittata; serves four.

8 large eggs
½ cup grated smoked mozzarella
1 Tbs. extra-virgin olive oil
½ cup diced yellow onion
10 oz. frozen artichoke hearts, thawed, and roughly chopped (1⅔ cups)
2 Tbs. chopped fresh flat-leaf parsley
Kosher salt and freshly ground black pepper

Position a rack in the center of the oven and heat the oven to 400°F.

In a medium bowl, whisk the eggs and mix in the cheese.

Heat the olive oil in a well-seasoned 10-inch cast-iron skillet (or ovenproof nonstick skillet) over medium-high heat. Add the onions and cook, stirring frequently, until golden around the edges,

2 to 3 minutes. Stir in the artichoke hearts, parsley, ½ tsp. salt, and ¼ tsp. pepper.

Remove from the heat and add the egg mixture. Stir just until the vegetables and herbs are distributed evenly. Transfer to the oven and bake until the eggs are set and firm to the touch, 13 to 14 minutes. Let the frittata rest in the pan for 2 minutes.

Run a knife or spatula around the edge of the pan to loosen the frittata and slide it out onto a cutting board. Slice the frittata into wedges and serve hot or at room temperature.

—Jessica Bard